

The Bruce County Cook Book.



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MRS. NORMAN ROBERTSON,
WALKERTON, ONT.
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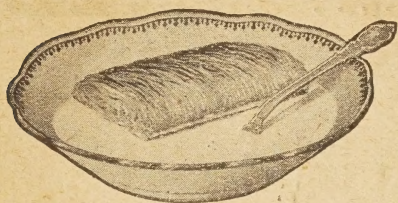
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THE BRUCE COUNTY COOK-BOOK.

COMPILED BY

The Ladies of the Walkerton Hospital Aid
Society from receipes supplied by
Ladies of the County.

Published in aid of

THE BRUCE COUNTY HOSPITAL.

“We may live without poetry, music and art ;
We may live without conscience and live without heart :
We may live without love, we may live without books,
But civilized man cannot live without cooks.”

WALKERTON, 1908.

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PREFACE.

The maintenance of a Hospital, such as the one we are interested in, that has many free patients who are unable to pay for the care and attention rendered, requires to have its income largely supplemented by funds supplied by well-wishers interested in such a charitable work. With this object in view this book is published. All the profit derived from its sale will be handed over to the Treasurer of the Hospital. The price has been fixed at only twenty-five cents so that a large edition may be sold. That its title, "The Bruce County Cook-Book may be truthfully and consistent, the ladies in all parts of the County have been requested to supply some of their choicest and most reliable receipes in any line of cooking. The response has been most enthusiastic. The Compilation Committee regret not been able to publish all of the excellent receipes sent in, but as they numbered many hundreds, some being duplicates, a process of careful comparison and selection had to be made. This has been done having a two-fold object in view, the completeness of the book as a Cook-Book, and also to have represented the name of each lady who had taken the trouble to furnish the Committee with a receipe. The Committee desire to assure those who have so kindly supplied material for this book, that if all the receipes they sent in have not been published it has been for no lack of appreciation, but simply from lack of space in a volume limited as this is by the low price at which it is sold. The Committee desire to thank the many kind friends for their contributions and the interest shown in the work. It is hoped that this little volume may be found helpful and reliable, and that it may meet with a ready sale and a warm welcome from all well-wishers of the Bruce County Hospital.

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SOUPS.

"One morning in the garden bed
The onions and the carrots said
Unto the parsley group:
Oh! when shall we three meet again,
In thunder, lightning, hail or rain?
"Alas, replied in tones of pain
The parsley,—*"In the soup."*

For soup stock a good proportion is one pound each of meat and bone to each quart of water. The meat should be cut in pieces and put on fire in cold water. Use a kettle with a tight cover and simmer slowly for some hours. Stock is better when made the day before it is to be used. To clear the stock, beat the white of an egg and add with the broken shells to the stock when cold (after fat is removed); heat slowly and stir well. Boil 10 minutes without stirring; set aside for 10 minutes; strain through 2 thicknesses of cheese-cloth dipped in cold water.

CREAM OF RICE SOUP.— $\frac{1}{2}$ teacupful of rice, 1 quart of white stock, 1 quart of cream or milk, 1 tablespoonful of butter, $\frac{1}{2}$ of a small onion, 1 stalk of celery, 1 bay leaf, salt and pepper to taste. Wash the rice carefully, add it to the cold stock with the bay leaf, onion, and celery. Simmer slowly 2 hours. Press it through a sieve, return it to the soup kettle, add the butter, cream or milk, salt and pepper and stir constantly until it just comes to a boil. Then it is ready to serve.

Cream of barley soup may be made the same as above, simmering the barley 4 hours.

MRS. J. ROWLAND, Walkerton.

MOCK BISQUE SOUP.—1 pint tomatoes, 1 pint white sauce, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{2}$ teaspoon soda. Heat tomatoes and when soft strain them; add soda, salt, pepper and heat slowly. Make white sauce and add to the tomatoes; strain into a double boiler and serve when steaming hot.

White sauce for above: 1 tablespoon butter, 1 tablespoon of flour, and 1 pint of milk.

ETHEL SCOUGALL, Kincardine.

AMBER SOUP.—1 large chicken, 1 slice of ham, second cut of shank of beef, 3 onions with 3 or 4 cloves stuck in them. Cover with cold water and boil until meat is tender. Strain and let stand until cold. Skim off the fat and clarify the soup with the white of an egg. Heat the soup and serve.

MRS. WM. COLLINS, Walkerton.

BEAN SOUP.—Wash beans thoroughly and put them on to cook, well covered with water, adding a pinch of soda. Let boil fifteen minutes, then drain well and add a fresh supply of water, adding salt and pepper to taste. When beans are soft add a tablespoon of butter that has been blended with a tablespoon of well browned flour. Add enough milk for quantity of soup required.

EMILY HILKER THOMSON, Port Elgin.

CREAM OF PEA SOUP.—Put 1 can of peas in a sauce pan and cook for ten minutes. Put a pint of milk in a sauce pan, and when hot mash the peas through a strainer into the milk; return to the fire; season with pepper, salt and butter; thicken to taste with cornstarch. Serve hot.

MRS. W. D. OSTIC, Walkerton.

OXTAIL SOUP.—Boil 1 oxtail till it is nearly done, chop fine $\frac{1}{2}$ carrot, 1 slice turnip, 2 small onions, 4 teaspoons catsup, season with pepper and salt, then fry this in a little

beef fat and butter till brown, stirring so it will not burn, then add to the soup and boil 15 minutes ; mix 3 tablespoons flour in a little cold water, add to soup, boil five minutes longer ; add enough water for soup accordingly.

MRS. L. C. BENTON. Walkerton.

SPLIT PEA SOUP.—Slice 2 oz. onion, put it in a soup pot with 2 oz. suet ; let them fry together till the onions turn yellow, stirring constantly to prevent burning, then add 2 quarts of cold water, salt and pepper, and 1 pint of split peas. Let this soup boil slowly two hours or more, adding water to replace loss by evaporation. Put all through a colander before serving.

MRS. NORMAN ROBERTSON, Walkerton.

TOMATO SOUP.—6 large sized tomatoes chopped fine. Boil twenty minutes in 1 quart of water, and strain through colander. Have ready a pint of hot milk in which has been dissolved a small teaspoonful of soda ; roll a few crackers ; season with a good lump butter, pepper and salt.

MRS. (Rev.) GEO. BELL. Toronto.

TURKISH SOUP.—5 cups brown stock, $\frac{1}{4}$ cup rice, $1\frac{1}{2}$ cups stewed and strained tomatoes, bay leaf, onion, 10 pepper-corns, $\frac{1}{4}$ teaspoon celery salt, 2 tablespoons butter, $1\frac{1}{2}$ tablespoons flour. Wash rice and cook in stock until soft (20 minutes). Cook seasonings with tomatoes ; combine and rub through sieve ; bind with butter and flour.

M. Cook, Chesley.

TOMATO SOUP.—1 can tomatoes, 3 soda biscuits, 3 cups of milk, 1 teaspoon butter. Press tomatoes through a fine sieve. Boil ten minutes, then add pepper and salt to taste. Next add soda biscuits (which have been previously rolled) stirring well. Now add butter and boil quickly.

About 10 minutes before serving add a pinch of soda. When that is well settled add milk and boil about 5 minutes.

MRS. CHAS. F. SCHWAB, Walkerton.

GRAVY SOUP.—Cut 2 lbs. beef from the neck into dice and fry until brown. Break small two or three lbs. of bones and lightly fry them. Slice and fry brown 1 onion; put them with the meat and bones and three quarts of cold water into a soup pot, let it boil up, and having skimmed, add 2 turnips, a carrot cut in slices, a small bundle of herbs and $\frac{1}{2}$ dozen pepper-corns. Let the soup boil gently for four or five hours. About one hour before it is finished add a little piece of celery (or celery seed tied in muslin). When done strain the soup and let it get cold in order to remove the fat. This done let the soup boil up and stir in a tablespoon of corn flour mixed in 4 tablespoons of cold water. Season to taste.

The above quantities of material will make more than 2 quarts of good soup.

MRS. SHAW, Walkerton.

CELERY SOUP.—Add to beef broth a little flour mixed with cold water, a large bunch of celery cut in small pieces; boil them in the soup till tender, add pepper and salt to taste and a cup of rich cream. This is a good way to use up the waste and rough parts of the celery.

MISS WAECHTER, Walkerton.

FISH.

"The silvery fish,
Grazing at large in meadows submarine,
Fresh from the wave now cheers
Our festive board." —Anon.

TO FRY BROOK TROUT or any other Small Fish.—Clean fish and let them lie a few minutes wrapped singly in dry towel ; season with a little salt and pepper ; roll in corn meal and fry in one-third butter and two-thirds lard. Drain on sieve or brown paper and serve hot. Leave covered in pan for five minutes on the back of stove.

CREAM SAUCE.—Put 2 tablespoons each of butter and flour in a saucepan over fire. When mixed without browning add $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon white pepper, then gradually add 1 cup hot milk. Stir until smoothly thickened, and simmer for 3 minutes.

EGG SAUCE (for Fish.)—1 cup white or cream sauce, 2 chopped hard-boiled eggs, 1 tablespoon chopped parsley, 1 teaspoon of lemon juice or vinegar ; add the parsley after taking from the fire.

CLAM BISQUE.—Chop 25 clams very fine, put to boil in their liquor, remove scum. In another vessel put as much milk as clam juice, a teaspoonful of flour, a tablespoonful of butter, a teaspoonful of onion juice (from baked onion), pepper to taste. When boiling add clams to the boiling milk, strain and serve immediately.

This will often be retained by a patient suffering from nausea when all other food is rejected.

MRS. J. H. WALLACE, Port Elgin.

OYSTER COCKTAIL.—2 dozen small oysters or 1 pint cut in small pieces (ice cold), 1 tablespoon horseradish, $\frac{1}{2}$ teaspoon tabasco sauce, 1 tablespoon vinegar, 1 tablespoon Worcestershire sauce, 2 tablespoons lemon juice, 1 tablespoon tomato catsup, $\frac{1}{2}$ teaspoon salt. Mix and place on ice 1 hour before using. Put oysters in six small glasses. Add 1 tablespoon of above mixture to each glass.

M. APPEL, Walkerton.

PICKLED HERRING.—Prepare fish for cooking, then salt and pepper it allowing a liberal supply of pepper. Then put in a crock or granite dish and cover with vinegar, adding butter the size of a walnut. Cover and let cook in oven till tender.

MRS. JAMES WARREN, Walkerton.

CREAMED SALMON.—Empty a can of salmon on a dish; flake the fish, removing bones, etc. Have ready a sauce made from 1 pint of milk, butter size of an egg, 1 teaspoon flour, salt and pepper to taste. Mix the butter and flour until well blended; add the hot milk slowly. When it boils remove it from the fire and add 2 well beaten eggs; put alternate layers of salmon and sauce in a buttered baking dish and cover with bread crumbs, and bake half an hour in a quick oven. Serve hot.

MRS. GRANT, Chesley.

CREAMED SALMON.—1 can salmon. Remove bones and drain off liquid. Boil 1 pint of milk and thicken with 2 tablespoons of cornstarch, 2 tablespoons of butter, salt and pepper to taste, 1 pint bread crumbs. Butter your dish and put in alternate layers of salmon, crumbs and sauce. Bake a nice brown.

MRS. PATRICK, Walkerton.

SALMON CROQUETTES.— $\frac{1}{2}$ cupful milk, keeping out enough to dissolve the flour; heat on the stove; 1 tablespoon flour dissolved in cold milk, a pinch of red pepper, a little salt. Chop the fish, add the thickened milk and enough

bread crumbs to make into balls; dip in egg and bread crumbs and fry brown.

MRS. PINKERTON, Walkerton.

SALMON LOAF.—1 can of salmon, 4 crackers rolled fine, $\frac{1}{2}$ cupful of milk, a little butter, 2 eggs, salt and pepper to taste. Steam $1\frac{1}{2}$ hours or bake for half an hour in a quick oven.

MRS. DOBIE, Chesley.

SALMON CHEESE.—3 eggs, 5 rolled biscuits. 1 cupful of sweet cream, 1 can of salmon; pepper and salt to taste. Mix well together and steam 2 hours.

MISS C. WALLACE, Walkerton.

FISH TURBOT.—Take a can of Salmon, take out all bones and pieces of skin, drain off liquor. Sprinkle with salt and pepper and let stand for a while. Make a dressing of half a cup softened butter, 4 tablespoons flour, 1 pint milk and season with a very little onion and parsley. Melt the butter, add flour, stir till smooth and then add slowly the milk (which has been previously heated) and season. The sauce should be very thick. When cold add 2 eggs well beaten. Butter a bake dish, put in a layer of fish, then sauce, and so on till full; cover with bread crumbs and bake half an hour or until the bread crumbs are brown.

Hard boiled eggs may be added to the sauce.

MRS. ALEX. SHAW, Walkerton.

LOBSTER *a la* NEWBERG.—2 cups lobster, yolks of 3 eggs, 1 cup of cream, $\frac{1}{2}$ cup sherry; salt and pepper to taste. Cook in a double boiler. When the water has boiled put the cream in the smaller pan, and when heated add the beaten yolks gradually. When this has thickened add the lobster and sherry and the salt and pepper. Serve soon as heated through.

MRS. NEIL MORRISON, Buffalo.

FISH BALLS.—Take equal quantities of mashed potatoes and boiled fish minced fine; to each $\frac{1}{2}$ pound allow 1 oz.

butter and a well beaten egg ; mix thoroughly ; press into balls between two large spoons ; drop into hot butter or lard and fry till brown. MRS. F. A. GLEBE, Walkerton.

STUFFED FISH.—Put a fresh salmon about 4 or 5 lbs. in weight in a weak brine for 2 hours. Wash well and make a dressing of 2 cupfuls of bread and biscuit crumbs mixed, $\frac{1}{2}$ cupful of melted butter, one half teaspoonful each of rubbed thyme and summer savory, and a pinch of red pepper and of black pepper. Stuff the fish with this dressing and sew it up well. Bake in a covered pan with a little butter and $\frac{1}{4}$ cupful of boiling water for an hour and a quarter, then remove cover and brown for a quarter of an hour, basting often. Serve with drawn butter sauce.

MRS. JOHN BELL, Brant.

VEGETABLES.

The onion strong, the parsnip sweet,
The training bean, the ruddy beet,
Yea, all the garden brings to light
Speak a landscape of delight.

STEWED CELERY.—Scrape and wash them clean. Cut in pieces one inch long and soak in cold water for 15 minutes, then put them into a saucepan of boiling water, add a teaspoon of salt and boil 30 minutes or until tender. When done, drain in a colander and throw into cold water while you make the sauce.

Put 1 tablespoon of butter in a frying pan, and when melted add 1 tablespoon of flour ; mix until smooth. Add a half-pint of milk and stir continually until it boils ; then add 3 tablespoons of the water in which the celery was boiled. Salt and white pepper to taste. Add the celery to this sauce. Heat thoroughly and serve.

MRS. ANDREW MCLEAN, Walkerton.

CAULIFLOWER *au* GRATIN.—Wash the cauliflower well in cold water, then soak the top downward in a pan of cold water 1 hour. Boil gently stems downward for 30 minutes till the cauliflower is tender ; when done, drain carefully and place in a baking dish. Put 1 tablespoon butter in a frying pan. When melted add tablespoon of flour ; mix till smooth ; add $\frac{1}{2}$ pint of milk ; stir till it boils, then add $\frac{1}{2}$ teaspoon of salt and 4 tablespoons grated cheese. Pour this over the cauliflower and serve at once.

BAKED CAULIFLOWER.—1 cauliflower, 1 tablespoon flour, $\frac{1}{2}$ cup breadcrumbs, 1 tablespoon chopped parsley, tablespoon butter, $\frac{1}{2}$ teaspoon salt, 1 bay leaf, $\frac{1}{2}$ pint of milk. Wash cauliflower, cut off outer leaves, break the head into

flowerets, throw into a kettle of boiling salted water and boil 30 minutes. Drain, place in a baking dish. Put butter in a sauce pan; when melted add flour; mix till smooth; add milk, stir continually till it boils, add bay leaf, parsley, salt and pepper. Stand this over boiling water for 10 minutes; remove bay leaf, pour sauce over cauliflower, sprinkle with bread crumbs and butter and bake in a quick oven about 15 minutes.

LIMA BEANS.—Cover the beans with freshly boiled water, add a teaspoon of salt, boil 30 minutes, drain, season with pepper and salt, and add sufficient butter to make them palatable. Half a cup of scalded cream may be added; a sprig of mint boiled with the beans but removed before serving.

BOILED ASPARAGUS.—Wash the asparagus carefully in cold water. Throw each stalk as finished into cold water. When ready to cook tie into small bundles and put into a kettle of boiling water. Add a teaspoonful of salt; boil 20 minutes. When the asparagus is cooked, drain, cut the strings, place on toast, heads all one way. Melt 1 tablespoon of butter, add to it 1 level tablespoon of flour; mix till smooth; add $\frac{1}{2}$ pint of the water in which the asparagus was boiled. Stir continually till smooth, then boil. Season with $\frac{1}{2}$ teaspoon of salt and a dash of pepper. Pour over the asparagus and serve. MISS JEAN McLEAN, Walkerton.

BOILED CABBAGE.—Cut the cabbage in halves and shave down as for salad (not too fine.) Soak for an hour in cold water. Drain and put in boiling salted water in an uncovered kettle. Boil rapidly for 30 minutes, drain and serve with a white sauce or with a little vinegar, pepper and salt.

MISS J. McLEAN, Walkerton.

SCALLOPED ONIONS.—Boil until tender in salted water 1 pint of onions cut in pieces. Drain the onions and put half of them in a well buttered baking dish ; cover with $\frac{1}{2}$ cupful of bread crumbs with some grated cheese mixed with them, and pepper and salt to taste. Then add the remainder of the onions and a cupful of bread crumbs with grated cheese mixed with them and dot with pieces of butter on top. Pour over it a cupful of milk and bake in oven for fifteen minutes until nicely browned. MRS. ANDREW ROWAND, Brant.

BAKED CORN.—Put one can corn into baking dish, set on stove and when hot put in 2 tablespoons butter, 1 teaspoon sugar, salt and pepper to taste. To this add 3 well beaten eggs and place in oven until slightly browned.

MRS. C. J. HALLIDAY, Chesley.

COLD SLAW.—1 small cabbage cut very fine. Set in saucepan with a good tablespoon dripping ; cook slowly until tender, then stir a teaspoon flour with $\frac{3}{4}$ cup of sour cream, add 3 tablespoons vinegar and stir into cooked cabbage. Season with pepper and salt. MRS. LOUNT, Walkerton.

HASHED RAW POTATOES.—Wash, pare and chop quite fine a full pint of raw potatoes. Soak for 10 minutes in cold water ; drain and dry on cloth. Melt two tablespoon-full of butter or bacon fat, add potatoes, dust with salt and pepper, add 1 tablespoonful of vinegar ; press down lightly, cover closely and cook slowly till tender, then brown. Fold slowly and turn out carefully into a hot dish.

MRS. R. BAKER, Walkerton.

POTATO PUFFS.—Take 2 cups of cold potatoes chopped fine, two-thirds cup milk in which $\frac{1}{2}$ teaspoon of salt has been dissolved ; a heaping teaspoonful of butter and an egg well beaten ; stir all together. Heat gem pans or a deep baking dish hot, butter well. Pour in the mixture, dust with

flour and put in a hot oven till nicely browned. They should if rightly baked be creamy and light like muffens.

MRS. W. M. SHAW, Walkerton.

POTATO PUFFS.—Cut and slice lengthwise either cold or hot baked potatoes and press through a sieve. To each 6 potatoes add 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, grating of onion, 2 tablespoons grated cheese, 1 egg yolk. Beat until light, adding just enough milk to make light. Fold in the stiffly beaten white of egg; re-fill the potato shells and dot with butter, and brown in a hot oven.

MRS. PYE, Walkerton.

POTATO BALLS.—Mash boiled potatoes, add butter size of an egg, 2 spoonsful of milk, a little salt. Stir it well. Roll with your hands into balls; roll them in egg and crumbs. Fry them in hot fat or brown in oven.

MRS. GEORGE ARSCOTT, Walkerton.

CANNED GREEN BEANS.—Fill jars tight with green pole beans prepared as for cooking then pour on enough cold water to fill jar. Seal tightly. Set jars in cold water and boil for 1 hour. These beans will keep all winter. To prepare for table use boil for ten minutes in water in jar and season to taste.

MRS. WISSER, Walkerton.

ENTREES.

The good old things have passed away,
In silence and retreat ;
We've lots of hifaluten things,
But nothing much to eat ;
And while I never say a word
And always pleasant look,
I've always had dyspepsia
Since my daughter learned to cook.

OMELETTE.—6 eggs, 1 cup sweet milk, 1 tablespoon butter, 1 tablespoon flour. $\frac{1}{2}$ teaspoon salt. A dash or two of white pepper. Beat whites and yolks separately ; heat milk to boiling. Mix butter, flour, salt, pepper ; pour milk over this. Beat yolks and whites together, then flour mixture. Have frying pan hot with generous piece butter. Pour into pan, cook on top of stove till set, put carefully in oven till brown, turn out on hot plate and fold over. Serve at once.

MRS. W. S. MCGREGOR, Walkerton.

OMELETTE.—6 eggs, 1 teacup milk, pepper and salt. Beat yolks and whites separately, add pepper and salt to yolks, then milk, then stir in whites very lightly. Have pan very hot, put in good bit of butter, then mixture. Cook 10 minutes, then put in oven for 5.

MRS. D. ROBERTSON, Walkerton.

BEAUREGARDE OR GOLDEN ROD EGGS.—1 cup milk, 1 tablespoon flour, 1 tablespoon butter, salt and pepper, 2 hard boiled eggs, 1 tablespoon parsley, 2 large pieces toast.

Make a white sauce of flour, butter, milk, salt and pepper. Put yolks and whites separately through a sieve. Add whites to white sauce. Put white sauce on top of toast, then yolk, then parsley, toast, white sauce, yolk and parsley again.

MRS. GEO. ROSS, Walkerton.

BAKED EGGS.—Take 2 tablespoons of flour and 2 of butter. Cook together in a double boiler until the mixture bubbles. Add 1 cup of milk or cream; stir until it thickens, then add five cents worth of finely sliced or grated Canadian cheese. Season with a dash of paprika. Put half of this mixture in a baker; break in 4 or 5 eggs being careful not to break the yolks. Season with more paprika. Pour the rest of the mixture over the top of the eggs; place in a pan of water and bake about 20 minutes in a moderate oven until the eggs are set.

MRS. C. H. ROGERS, Walkerton.

TOMATOES AND RICE.—1 cup rice, 1 quart tomato juice, 1 tablespoon chopped parsley, 1 teaspoon onion juice, 2 tablespoons cheese, 1 tablespoon butter, 1 tablespoon flour, 2 teaspoons salt, 1 teaspoon pepper. Put rice and tomato juice in double boiler and cook until juice is absorbed. Add seasoning. Rub butter and flour together and add to them. Then add cheese. Dish up in form of a pyramid and sprinkle with chopped parsley. Garnish with slices of fresh tomato and parsley.

MRS. C. J. MICKLE, Chesley.

RICE AND TOMATOES.—Into a buttered baking dish put 1 layer of boiled rice and 1 layer of tomatoes. Season with pepper and salt, and repeat until dish is nearly full. Then cover all with biscuit crumbs and a few small pieces of butter. Cook for 15 or 20 minutes and then remove cover until it is slightly browned.

MRS. JAMES WARREN, Walkerton.

RICE CROQUETTES.—For 3 cups of cold rice, 2 well-beaten eggs, $\frac{1}{2}$ teaspoonful salt, 1 dessertspoonful sugar, $\frac{1}{2}$ cup of flour or cornstarch and one teaspoon baking powder. Drop into a hot buttered pan and brown on both sides. Serve hot with either meat or syrup for a supper dish.

MRS. JOHN BELL, Brant.

FRIED TOMATOES.—Wipe firm tomatoes and cut into thick slices. Dip each slice in beaten egg and then in fine cracker crumbs. Fry to a delicate brown in butter. Have ready a thick white sauce with a little chopped parsley in it. Arrange slices on hot platter and pour sauce around them.

MRS. McKECHNIE, Walkerton.

POTATOES AND CHEESE FOR SUPPER.—Slice cold boiled potatoes and put a layer in well buttered baking dish. Cover generously with grated cheese, sprinkle with pepper and salt and celery salt. Repeat layers until dish is full then turn over 1 cup milk or cream and bake $\frac{1}{2}$ hour. The top layer should be cheese.

MRS. PINKERTON, Walkerton.

MACARONI AND CHEESE.—12 sticks macaroni, 3 tablespoons butter, 3 flour, $\frac{1}{2}$ teaspoon salt, little pepper (cayenne if preferred), 1 cup grated cheese. Take some of the butter and melt, then pour over a cup of breadcrumbs. Take macaroni and break into inch pieces. Cook in a large amount of boiling salted water; when tender pour into a colander and run cold water through it. Make a sauce of butter, flour, milk, salt and pepper together then add the macaroni and cheese. Turn all into a buttered bake dish, cover with the bread crumbs and bake brown in the oven.

MRS. GEORGE BELL, Toronto.

MACARONI AND CHEESE.—Break $\frac{1}{2}$ package of macaroni in pieces and drop in salted boiling water. Boil 20 minutes, drain. Have ready one cup of grated cheese. Put a layer of macaroni and a layer of cheese until all is used, having cheese on top. Cover with 2 eggs beaten in milk enough to cover (about $1\frac{1}{2}$ cups); pepper and salt to taste, and bake in oven until firm, (about 20 minutes.)

MRS. JAMES CAMPBELL, Walkerton.

CHEESE SOUFFLE.—Mix four level tablespoons of flour with $\frac{1}{2}$ a cupful of cold milk ; add 1 cupful of hot milk and stir until thick and smooth ; add 4 tablespoons of soft bread crumbs, $\frac{1}{2}$ a pound of grated or chopped cheese, $\frac{1}{2}$ a teaspoonful of salt and a dash of pepper. Stir until the cheese is melted. Then add the yolks and the well-beaten whites of 2 eggs, turn into a baking dish ; bake until light and brown.(for about 15 minutes), and serve it at once.

GRACE M. LEITCH, Chesley.

TOSS OVER.— $\frac{3}{4}$ lb. chopped ham, 2 lbs. mashed potatoes, 1 gill cream or milk, plenty of butter, 1 teaspoon currie powder. Shape in pyramids, dip in egg and bread crumbs and fry in lard.

MRS. W. C. LOSCOMBE, Kincardine.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES.—Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper. Put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

OYSTER CROQUETS.—Put 2 dozen fresh oysters in saucepan in their own liquor, and set over fire to boil for 5 minutes. Take from fire, drain, and chop oysters fine. Put a gill of cream and oyster liquor each in saucepan and set over the fire. Thicken with 2 tablespoons of flour and 1 of butter rubbed together ; add the beaten yolks of 2 eggs, stir for 1 minute ; season with a little salt, cayenne and a tablespoon of minced parsley ; mix well, turn out in a large flat

dish. When cool form into cylinders, dip first in beaten egg, then in cracker crumbs and fry in boiling fat.

MRS. R. J. HAWTHORNE, Walkerton.

SCALLOPED OYSTERS WITH HARD BOILED EGGS.—Chop 6 hard boiled eggs fine. Add these to 1 pint of breadcrumbs. Season with $\frac{1}{2}$ teaspoonful of salt, and $\frac{1}{4}$ teaspoonful of white pepper. Put a layer of this mixture in the bottom of a well buttered pudding dish, then a layer of oysters,, alternating until the dish is full and having the crumbs for the last layer. Take 2 tablespoons of butter, cut in bits and dot over the top. Pour in the oyster-liquor and bake in a quick oven for 30 minutes. Serve hot. Milk can be used instead of the oyster liquor if liked.

MRS. J. ROWLAND, Walkerton.

VEAL OR CHICKEN CROQUET.—1 tablespoon of butter, 1 teaspoon of onion juice, 2 tablespoons of flour, 1 teaspoon of salt, 1 cupful of milk or cream, $\frac{1}{4}$ teaspoon of pepper, 1 egg, dash of cayenne, dash of nutmeg. Put the cream or milk in a double boiler and scald it. Rub the butter and flour together. Take this paste on a spoon and stir it in the scalding milk until it is dissolved from the spoon, and the sauce has become thickened; add the seasoning, then remove from the fire and stir in a beaten egg. Place it again on the fire for a minute to cook the egg, but do not let it boil, and add two cupfuls of meat minced fine. Pour the mixture on a flat dish and set it away for two or three hours. It will then be stiffened and can be easily moulded. Take a tablespoon of the mixture—this will make a croquet of the right size—roll it lightly between the hands into a ball. Have a plentiful supply of bread crumbs spread evenly on a board; roll the ball lightly on the crumbs into the shape of a cylinder and flatten each end. Dip in the beaten whites of eggs (adding 1 tablespoon of water to an egg), and then in bread crumbs again. Fry in boiling hot lard.

MISS ABBIE SCHURTER, Chepstow.

SWEET BREADS.—To blanch sweet breads soak in cold water an hour, then put in salted boiling water; let boil 20 minutes, then put in cold water a few minutes; fry like oysters in beaten egg and rolled cracker. Garnish with green peas, peas in centre, sweet breads around them.

MISS G. GRAY, Port Elgin.

SPANISH HASH, (a left-over dish)—1 cup cold meat, 3 cups potatoes, 1 onion, 1 stalk celery (all minced), pepper and salt, 1 beaten egg, 1 cup canned tomatoes. Mix well. Bake brown in a loaf or in muffin pans.

MRS. J. MEILHAUSEN, Walkerton.

NEW YORK BAKED BEANS.—Use large white or marrow beans. Put them to soak over night in water enough to cover, with one teaspoon of soda to a quart of beans. In the morning drain off the water. Put them in a dripping pan with a little salt, pepper, half a cup of sugar, lump of butter. Cover with hot water and place in the oven. Let them bake steadily for three or four hours, adding water as needed. About half an hour before serving cover the entire surface with fresh pork chops, season and let brown. Turn, season and brown again. When done remove to platter, serving beans separately from meat. MRS. HARCOURT, Walkerton.

CORN FRITTERS.—1 tablespoon of melted butter, 3 tablespoons of sweet milk, 3 eggs, 1 cup of flour, 1 teaspoon of baking powder, a pinch of salt, 1 pint of grated sweet corn. Fry golden brown in deep butter and lard mixed.

MISS BERTHA PALMS, Mildmay.

POTATO PUFF.—Beat a quart of mashed potatoes very light, adding salt, pepper, butter the size of a walnut, a cup of cream and the well beaten yolks of 3 eggs, adding last the well beaten whites. Pile this high in a dish and bake a delicate brown.

MRS. T. H. WILSON, Brant.

MEATS AND POULTRY.

“Some hae meat, and canna eat,
And some wad eat, but want it,
But we hae meat, and we can eat,
Sae let the Lord be thankit.”

—Robert Burns.

MEATS AND THEIR RELISHES.

Roast beef	-	-	-	Grated horse radish
Roast pork	-	-	-	Apple sauce
Roast mutton	-	-	-	Currant jelly
Boiled mutton	-	-	-	Caper sauce
Boiled chicken	-	-	-	Bread sauce
Roast lamb	-	-	-	Mint sauce
Roast turkey	-	-	-	Cranberry sauce
Boiled blue fish	-	-	-	White cream sauce
Boiled shad	-	-	-	Boiled rice and salad
Fresh salmon	-	-	-	Green peas, cream sauce
Roast goose	-	-	-	Apple sauce
Venison and wild duck	-	-	-	Black currant jelly

ROLLED ROAST.—Lay a fillet or rib-roast from which the bones have been taken and then skewered into a round, in a deep broad pot. Pour in one cupful of boiling water and a tablespoon of vinegar; add two slices (no more) of onion. Cover closely and cook gently 10 minutes to the pound. Then transfer to a meat pan, rub the beef over with butter, dredge lightly with flour, and brown in a quick oven. Strain and cool the gravy left in the pot, skim off the fat, pepper and salt, thicken with a heaping tablespoon of browned flower; boil up well and serve in a gravy bowl.

MRS. ALEX. SHAW, Walkerton.

YORKSHIRE PUDDING.—1 cup milk, 2 eggs well beaten, 1 cup flour, a little salt. Put some fat from the roast in a very hot pan, pour in mixture, cook in quick oven about half an hour. The batter can be made some hours before being cooked. MRS. D. ROBERTSON, Walkerton.

BEEF LOAF.— $2\frac{1}{2}$ pounds of round steak chopped fine, 2 eggs beaten, 1 scant cup of bread crumbs, 1 teaspoonful salt, 1 teaspoonful sage or savory, a dash of pepper. Mix well together, form into the shape of a loaf and bake $\frac{3}{4}$ of an hour with enough dripping to baste it occasionally.

MISS E. M. SHEFFIELD, Walkerton.

BEEF LOAF.—3 pounds chopped steak, roll four soda biscuits, 1 cup milk, 1 egg, butter size of an egg, salt and pepper to taste, onion or parsley minced very fine. Mix into shape of loaf and bake two hours in a slow oven.

MRS. WM. RICHARDSON, Walkerton.

VEAL LOAF.—1 pound chopped veal, $\frac{1}{4}$ pound salt pork, 1 egg, 1 tablespoon bread crumbs, $\frac{1}{4}$ pint milk, $\frac{1}{2}$ teaspoon salt, 1 teaspoon sage, 1 teaspoon pepper. Bake in hot oven. MRS. OBERLE, Walkerton.

SPICED ROUND OF BEEF.—A round of beef 20 or 30 pounds weight. Take out the bone and put a lump of suet in its place, then take $\frac{1}{2}$ oz. of saltpeter, pound it very fine and shake it over the beef. Leave it for five minutes, then take $\frac{1}{2}$ pound good dark brown sugar and rub it into the raw sides of the beef. 1 pound salt well dried, 1 oz. black pepper, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ oz allspice (all ground); $\frac{1}{4}$ oz cayenne and 1 large nutmeg. Mix all together and rub all over the beef. Turn the round and wash it in the pickle every day. In three weeks it will be ready. Bandage it very tight and steam. Press it in a mould for 12 hours, and don't take off the bandage even when brought to the table; just cover over with a napkin. MR. L. B. HAMLIN, Kincardine, 1859.

HUNTERS' BEEF.—5 or 6 pounds of beef (lean, off the shoulder), 3 oz. saltpeter, 3 oz. sugar, 1 oz. cloves, $\frac{1}{2}$ oz. allspice, 3 handfuls common salt. Reduce the whole to a fine powder. Rub well into the beef. Turn and rub it well every day for 2 or 3 weeks. Before cooking dip the beef in cold water to take off loose spice. Bind up tight with tapes, put in a pan with a cup of water on the bottom. Cover the top of the meat with shredded suet and bake in a covered pan 5 or 6 hours.

MRS. C. J. MICKLE, Chesley.

SCRAPPLE.—This is a quaker dish and is a most appetizing hot supper viand. Stew 2 pounds fresh pork until thoroughly done, using enough water so there will be at least a quart of liquor when the meat is taken up. Remove the bones and chop the meat. Then put it back in the kettle, season, adding sage, summer savory and onion if desired; then sift in corn meal, boiling slowly, and stirring as if for mush. Make it thick enough to slice when cold. Turn into a dish, and when wanted for the table slice and fry in dripping. This will keep a long time in winter.

MRS. D. ROBERTSON, Walkerton.

CREOLE STEW.---2 slices of bacon, 2 medium sized onions, 1 cup of beef all cut fine and fried. When well browned stir in a tablespoon of flour, add 2-3 cup boiling water, a teaspoonful celery seed, a dash of pepper and nutmeg and lastly 2 cups canned tomatoes. Cook 10 minutes and serve hot.

MRS. J. T. COTTRILL, Underwood.

GERMAN STEW.---Remove the fat from 2 $\frac{1}{2}$ lbs. steak and cut in 2 inch pieces. Cut a large onion and carrot in thin slices. Mix $\frac{1}{4}$ cup bread crumbs, $\frac{1}{4}$ cup pearl tapioca, $\frac{3}{4}$ tablespoon salt, 5 cloves, 1-8 of a nutmeg grated, 1 can peas drained from their liquor and $\frac{1}{4}$ teaspoon pepper. Arrange the meat, sliced vegetables and last named mixture in layers in an earthenware crock (a granite dish will do), pour over

$\frac{1}{2}$ can tomatoes, and add enough water to cover all. Then cook 5 hours in a slow oven, keeping covered during cooking. Left over meats may be done this way, and 2 hours in oven will be sufficient. MRS. D. ROBERTSON, Walkerton.

STUFFED LIVER.—With a sharp knife make an incision, starting at thick end of a good sized calf's liver, cutting through to the other end without breaking outside skin. Fill opening with following force meat. $\frac{1}{2}$ loaf bread rubbed fine, 1 teaspoon each of pepper, sage, 1 tablespoon salt, 1 small onion grated or minced fine, $\frac{1}{2}$ cup shortening mixed through dressing. Skewer and tie in shape. Spread with dripping and dredge with flour and bread crumbs. Bake in quick oven for from $\frac{3}{4}$ to an hour, basting frequently. Serve either hot or cold. Delicious cold for supper dish.

MRS. BRUSKY, Walkerton.

HOW TO ROAST PRAIRIE CHICKEN OR PART-RIDGE.—Lard the breast, body and legs with strips of fat pork, using a larding needle to draw the strips through the flesh of the fowl. Dust the inside of the fowl with flour. If the inside should be high lay a whole onion in.

Sauce to Baste With.—1-3 cup of bacon or butter, $\frac{1}{2}$ cup water, 1-3 cup orange or lemon juice. Cook wild game very quickly.

Bread Sauce for Prairie Chicken or Partridge.—1 pint milk, 1 small onion stuck with cloves. Boil together 15 minutes and add 1 tablespoon cream and the bread crumbs. Boil 5 minutes and serve.

MRS. W. J. COOPER, Walkerton.

CHICKEN, (Southern).—Dress chickens, wash and let stand in water half an hour. Cut them open at the back, put in roasting pan, sprinkle salt and pepper over them and put a lump of butter here and there, and bake 1 hour, basting often.

MRS. T. DIXON, Walkerton.

SCALLOPED CHICKEN.—Boil a chicken in as little water as possible until tender. Take chicken and cut flesh in dice. For every pint of chicken take a large teacupful of liquor. Place liquor in a saucepan, season with summer savory, a little grated lemon peel, nutmeg, salt and pepper. Blend smoothly 1 tablespoon flour to every cup of liquor, stir in hot, boil and pour over chicken. Place slices of bread in oven until crisp; roll fine; melt equal quantities dripping and butter; put in sufficient bread crumbs to take up fat; then put chicken and bread crumbs in baking dish, having top and bottom layers of buttered crumbs. Bake $\frac{1}{2}$ hour in quick oven.

Oysters and sweet breads very good done in same way, sauce made of liquor and milk.

MRS. BRUSKY, Walkerton.

VEAL LOAF.—Separate a knuckle of veal (or veal shank) by sawing through the bone. Wipe the pieces and put them in a kettle with 1 pound of lean veal and 1 onion. Cover with boiling water and cook slowly until the veal is tender. Drain and finely chop the meat; season it highly with pepper and salt. Garnish the bottom of a mould with slices of hard boiled eggs and parsley; put in a layer of meat, a layer of thinly sliced egg sprinkled with finely chopped parsley, and cover with the remaining meat. Boil down the liquid until there is just one cupful. Pour it over the mould. Press and chill.

MRS. GOETZ, Walkerton.

JELLIED TONGUE.—Boil tongue slowly $2\frac{1}{2}$ hours. Leave in liquid which it is boiled in, skin, cut up in thin slices, garnish mould with egg and lemon. Place meat in mould with root in centre and nicest meat in the bottom. Add to liquid $\frac{1}{2}$ box gelatine soaked and juice of lemon, pepper and salt and pour over meat.

J. GALT, Chesley.

MINT JELLY FOR COLD LAMB.— $\frac{1}{2}$ box gelatine, 2 bunches mint, 1 pint boiling water, $\frac{1}{2}$ pint cold water, 1 cup sugar, juice of two lemons. Soak gelatine in $\frac{1}{2}$ pint cold water until soft. Add to gelatine, juice of 2 lemons, wash and dry 2 bunches mint and steep in 1 pint boiling water. Add gelatine and lemon juice, stir until dissolved, strain and set away to harden.

MRS. BREMNER, Walkerton.

SAVORY ROLL STEAK.— $1\frac{1}{2}$ pound steak cut in 1 piece, 2 tablespoons suet chopped, 1 desertspoon of parsley, also 1 of celery, chopped, 3 desertspoons of bread crumbs, 1 small spoon of salt and pepper, all moistened with an egg or a little milk, grated rind of 1 lemon. When prepared, dressing is spread over steak. Roll the steak and tie up, place in pan, sprinkle with flour. Baste well and cook in moderate oven 40 minutes.

MRS. J. M. BEST, Walkerton.

TO COOK CRANBERRIES.—Add one tea-cupful of water to a quart of cranberries and put them over the fire. After cooking ten minutes, add two heaping cupfuls of white sugar and cook about ten minutes longer stirring them often. Pour them into a bowl or mould and when cold they can be removed as a jelly. The berries will seem very dry before the sugar is added, but if more water is used they will not form a jelly.

MRS. McNAMARA, Walkerton.

BOILED TURKEY.—Prepare a turkey as for roasting, adding oysters and sausage meat or salt pork chopped fine to the ordinary dressing. Wet a heavy cotton cloth in hot water, flour it well. Wrap the turkey in it, tying and pinning it well; place in boiling water and boil slowly 15 minutes to the pound. Serve with slices of boiled salted pork, hot, and oyster sauce made with bread crumbs, pouring a few spoonful of the latter over the breast.

MISS SARAH ROETHER, Walkerton.

STUFFING FOR BAKED TURKEY OR CHICKEN—

Soak half a pound of bread (with the crust cut off,) in tepid water, then squeeze it dry. Put three ounces of butter into a stew pan and when hot stir in a small onion minced; then add the bread, with three tablespoons of parsley chopped fine, a little nutmeg, pepper and salt and a gill of stock. Stir it over the fire until it leaves the bottom and sides, then mix in 2 eggs.

Turkey Sauce.—While the turkey is cooking boil the giblets well, chop them fine and mash the liver. When the turkey is cooked put it on a hot platter; put the baking pan on the fire, dredge in a little flour, and when cooked stir in a little boiling water or stock. Strain, skim off fat, add giblets and season.

MISS MARY MCGARITY, Walkerton.

BOSTON BAKED BEANS.—Soak 3 cups of white field beans in plenty of water over night. In the morning boil in fresh hot water until the skin cracks. Put in bean pot or small crock and add 2 tablespoons sugar, 1 tablespoon salt and about $\frac{1}{2}$ teaspoon pepper. Take $\frac{1}{4}$ pound salt pork and put in centre with the rind up. Cover with water and bake at least 6 hours, closely covered, adding water as needed.

MRS. ROBERT WILSON, Brant.

PUDDINGS AND JELLIES.

One thing is always sure to please,
Just give them puddings such as these.

ORANGE FOAM.—Into a saucepan put 2 cups hot water and 1 cup sugar. Wet with cold water 2 tablespoons corn starch, and add to it after it has boiled. Stir and let cook 4 or 5 minutes and then add juice of 1 orange and $\frac{1}{2}$ lemon. Beat the whites of three eggs stiff ; when the corn-starch is cool pour it over the whites of the eggs ; beat rapidly, set it away in a very cool place. Make a soft custard of 1 pint of milk, 2 tablespoons sugar, 3 beaten yolks of eggs and $\frac{1}{2}$ teaspoon vanilla. Pour this over the orange foam. Serve in small glasses. MRS. BIEHN, Chesley.

ORANGE JELLY.—1 tablespoon gelatine (soaked in $\frac{1}{4}$ cup cold water), then dissolve in 1 cup boiling water (or stand on back of stove till dissolved. Grated rind of orange and $\frac{1}{2}$ cup orange juice, $\frac{1}{2}$ teaspoon lemon juice, 1 cup of sugar. Cook in double boiler. Add gelatine and when cool add $\frac{1}{2}$ pint whipped cream. MRS. C. J. HALLIDAY, Chesley.

PRUNE JELLY.—1 pound California prunes, soak over night (covered with water). Next morning boil until tender in the same water. Then pit, add juice of lemon, 3 tablespoons blanched and chopped almonds. 1 cup sugar. Soak half box gelatine (less will do) in water for $\frac{1}{2}$ hour, then add 1 large cup of boiling water. Mould and serve with cream. MRS. C. J. MICKLE, Chesley.

PEACH JELLY IN LAYERS.—1 box of strawberry jelly dissolved in a small pint of boiling water and sweetened to taste. Pour into a flat dish ; when cold and firm take preserved peaches in halves, drain and dot all over the jelly.

not close enough to touch. Then take a few spoonfuls of lemon jelly, put in and let it get firm to keep the peaches in place. Add the rest of the lemon jelly, and when firm add peaches again, then raspberry jelly in the same way. Cut in slices and serve with whipped cream.

Mrs. W. A. HALL, Walkerton.

CHARLOTTE RUSSE.—Whip 1 quart of cream to a stiff froth, and drain well on a sieve. To 1 pint of sweet milk add six eggs beaten very light; sweeten to taste and flavor with vanilla. Cook over hot water until it is a thick custard. Dissolve 1 oz. of gelatine in a little warm water, and when the custard is cold beat in lightly the gelatine and cream. Line a mould with lady fingers or sponge cake; fill in with the cream and set in a cold place or on ice.

Mrs. R. H. MACKEY, Walkerton.

CARAMEL CUSTARD.—1 quart milk, 1 cup white sugar, 1 cup brown sugar, 2 tablespoons cornstarch, 4 eggs, 2 teaspoons vanilla. Put milk and sugar in granite kettle on the fire. Beat the eggs in a bowl; wet the corn starch with a little cold water; put the brown sugar in a pan and set over the fire; stir until thoroughly scorched but not burned. Turn scalded milk on the eggs, pour mixture back into kettle and set on the fire; stir in cornstarch. When thickened stir in the scorched sugar and remove from fire. Add the vanilla. After taking from the fire turn into custard glasses and serve cold with whipped cream.

Mrs. LUTHER MARTIN, Cargill.

CHOCOLATE CUSTARD.—Dissolve $\frac{1}{4}$ cake of chocolate in a very little milk; add 1 cup of sugar and the beaten yolks of three eggs. Let cook a few minutes. When cold add the beaten whites of the three eggs.

Mrs. WESLEY, Walkerton.

BANANA WHIP.—Make a thin custard of the yolks of two eggs. Beat whites stiff, add sugar to sweeten, and whip into this four mashed bananas. Place on top or beside custard on plates. MRS. GEO. ROSS, Walkerton.

TRIFLE.—Mince 1 cup of dates and figs, cover with small squares of any kind of cake. Make a thin custard of 3 eggs well beaten, 3 cups sweet milk, $\frac{3}{4}$ cup sugar, a pinch salt, 1 teaspoon cornstarch, 1 teaspoon vanilla. Allow this to cool and pour over the cake. Whip $\frac{1}{2}$ pint of cream, sweeten and flavor; pour over custard; sprinkle with coconut and serve. MRS. MCCOOL, Walkerton.

ITALIAN CREAM.—1 pint of milk, half pound of sugar, juice of 4 lemons, grated rind of 2. Mix this and let it stand $\frac{1}{2}$ hour, then beat until it becomes thick. Put 1 ounce of gelatine in $\frac{1}{2}$ pint of cold milk. Let stand 10 minutes, then heat over the fire until dissolved. Beat this into the milk and sugar, put in mould to harden. Serve with whipped cream. MRS. OSTIC, Walkerton.

BAVARIAN CREAM.—1 pint of rich cream beaten quite thick, whites of three eggs beaten, $\frac{1}{2}$ package gelatine, 1 cup sugar. Dissolve gelatine in 1 cup of water. Stir all together, put in mould and cool on ice. Turn out on platter and serve with whipped cream all around it.

MRS. FRANK WALKER, Walkerton.

SPANISH CREAM.—Make a soft custard of 1 quart of new milk, the yolks of 6 eggs, and 6 tablespoons of sugar. Dissolve $\frac{3}{4}$ of an ounce of Cox' gelatine in $\frac{1}{2}$ pint of water. When dissolved add to custard, when hot strain, flavor, pour into moulds and set in a cool place to harden.

MRS. J. H. SCOTT, Walkerton.

MACAROON CREAM.—Soak 1 tablespoon granulated gelatine in $\frac{1}{4}$ cup cold water. Make a custard of 2 cups scalded milk, yolks of 2 eggs, 1-3 cup sugar, a pinch of salt, add the gelatine. When dissolved, strain, cool, add 2-3 cup powdered macaroons, 1 teaspoonful vanilla, stirring until the mixture begins to thicken, then add beaten whites of 2 eggs. Mould, chill, and serve with whipped cream.

LAURA M. HUGHES, Waterloo.

LEMON PUFF.—5 eggs, 1 cup sugar (white), small cup of hot water and 1 large lemon or 2 small ones. Put the yolks of the eggs and juice and grated rind of lemon, half the sugar and the cup of water into a double boiler. Blend well and stir until the consistency of custard. Beat the whites of the eggs to a stiff froth and add the rest of the sugar, then stir lightly but thoroughly into the yolks in the boiler on the stove. It will puff up. This is very nice eaten with brown bread and butter. This is sufficient for 6 people.

MRS. STALKER, Walkerton.

NONSENSE.—5 eggs, 3 lemons, $\frac{3}{4}$ cup sugar. Mix juice, rind of lemons and yolks of eggs; bring to boil (double boiler), then stir in quickly whites of eggs beaten very stiff and remove at once from stove.

MRS. CRYDERMAN, Walkerton.

BLANC MANGE.—2 cups water, 1 cup sugar. Put these on to boil; then mix 3 tablespoons of cornstarch with water and the juice and grated rind of one lemon. Have ready the beaten whites of 2 or 3 eggs. When the blanc mange is ready to put into the mould beat them into it lightly.

MRS. WRIGHT, Walkerton.

WHIPPED CREAM AND FRUIT DESSERT.—Whip 1 pint of thick cream very stiff, sweeten slightly and flavor with vanilla. Put a layer of lady fingers or sponge cake in a

dish, spread the layers of cake with grated pineapple, sliced orange, bananas, or any other fruits, and cover thickly with the cream. The flavor of the three fruits combined will be found delicious. This filling should be freshly made.

NELLIE E. MACKAY, Walkerton.

CHOCOLATE PUDDING OR PIE.---1 pint milk, yolks of 2 eggs, 5 tablespoons of sugar, 2 tablespoons of corn starch, 4 tablespoons grated chocolate, a pinch of salt, $\frac{1}{2}$ teaspoon of vanilla. Heat the milk in a double boiler, add the corn-starch and grated chocolate. Beat eggs and sugar together and add last of all. Serve with cream. If used for pie use white of eggs on top.

MISS WICK, Chesley.

SNOW PUDDING.---Put 2 tablespoons of cornstarch, dissolved in a little cold water into 1 pint of boiling water with 1 tablespoon sugar, cook until clear, then add lemon flavoring and the whites of 3 eggs beaten stiff. Serve cold with sauce.

Sauce.---Yolks of 3 eggs, 1 tablespoon butter, $\frac{1}{2}$ cup sugar, 1 cup milk. Flavor with vanilla and cook slowly.

MRS. GRANT, Chesley.

RASPBERRY SOUFFLE.---Soften 2 tablespoons of arrow root in 1 cup raspberry juice; add 1 cup boiling water, $\frac{1}{2}$ cup sugar, pinch of salt, 1 teaspoon lemon juice. Boil until thick. Then fold in stiffly beaten whites of 4 eggs; pour into mould dipped in cold water; chill when ready to serve; place berries around outside and serve with whipped cream.

MRS. K. G. MICKLE, Chesley.

NESSELRODE PUDDING.—2 doz. French chestnuts, yolks 8 eggs, 1 pint cream, 3 oz. each preserved pineapple and glace cherries, 2 oz. each of citron and Sultana raisins, $\frac{1}{2}$ lb. sugar, 1 saltspoon salt, 1 wine glass maraschino (cherry liquor). Boil chestnuts, peel and press through fruit press

and add the beaten yolks, sugar and $\frac{1}{2}$ pint cream. Stir well and cook in double boiler until thick. Strain into bowl and add salt. Cut fine the fruit and pour over it a syrup made by boiling sugar and water together, and let this stand until fruit is tender. When chestnut cream is cold add the marshchino and fruit and freeze in a 3 qt. freezer.

Mrs. S. H. McKAY, Brandon.

RICE PUDDING.—1 cup rice, 1 cup sugar, 1 qt. sweet milk ; scald rice, then stir all together and add a little grated nutmeg and bake.

Mrs. JAS. TOLTON, Walkerton.

SPANISH RICE.—1 cup rice, 1 qt. tomatoes, 3 medium sized green peppers, 3 large onions, 2 tablespoons butter. Steam rice, stew onions and peppers and heat the tomatoes ; add butter and salt and pepper to taste. Stir all together and bake 20 minutes.

ISABELLA M. BARKER, Kincardine.

GINGER PUDDING.— $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup molasses, yolks of 2 eggs, 1-3 cup butter, a little salt, 2 teaspoons baking powder. Steam 1 hour. Sauce :—Whites of 2 eggs beaten stiff, 1 cup sugar, juice of 1 lemon. Steam 2 minutes.

Mrs. NORRISH, Walkerton.

BROWN PUDDING.—1 cup suet chopped fine, 1 cup seeded raisins, 1 cup brown sugar, 1 cup molasses, 2 eggs, 3 tablespoons buttermilk, 1 teaspoon soda, 3 cups flour. Flavor with nutmeg and ginger and steam 3 hours and serve with drawn butter sauce.

Mrs. W. D. CARGILL, Cargill.

SPONGE PUDDING.—2 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 2 teaspoons baking powder, 2 cups flour. Flavor to suit taste and steam $1\frac{1}{2}$ hours.

Mrs. JOHN KLEMPF, Walkerton.

CARROT PUDDING.— $1\frac{1}{2}$ cups flour, 1 cup each of

sugar, suet, raisins, currants, grated potatoes and carrots, 1 teaspoon soda. Steam or boil 3 hours.

Mrs. FORSTER, Walkerton.

PARADISE PUDDING.—3 eggs, $\frac{1}{2}$ lb. bread crumbs, 3 minced apples, juice of $\frac{1}{2}$ lemon, 1 cup currants, nutmeg and salt to taste. Beat eggs and add the other ingredients and boil $1\frac{1}{2}$ hours. Serve with sauce or cream.

Mrs. DAVID C. MCGREGOR, Walkerton.

KING GEORGE PUDDING.— $\frac{1}{4}$ lb. each of butter or suet and brown sugar, 4 eggs, 1 pint bread crumbs, 1 cup sour cream, $\frac{1}{2}$ teaspoon of cloves, mace, cinnamon, nutmeg, 1 teaspoon soda, $1\frac{1}{2}$ cups each of raisins and currants, 1 pt. flour. Steam 2 hours and serve with hard sauce.

Mrs. L. SINCLAIR, Walkerton.

PLUM PUDDING.—2 lbs. each raisins, currants, suet, and bread crumbs, $\frac{1}{2}$ lb. each of sugar and flour, 2 apples chopped fine, $\frac{1}{2}$ lb. candied peel, 1 nutmeg, $\frac{1}{2}$ teaspoon mixed spice, 10 eggs. Steam 5 hours. This quantity makes 3 puddings.

Mrs. A. TOLTON, Walkerton.

CHRISTMAS PUDDING.—3 cups bread crumbs, 2 cups chopped suet, 2 cups each of currants and raisins, 1 cup brown sugar, $\frac{1}{2}$ cup lemon peel, $\frac{1}{2}$ nutmeg, $\frac{1}{2}$ teaspoon each of cloves, cinnamon and soda, 2 tablespoons syrup, 5 eggs, nuts, 2 tablespoons flour. Add enough cream to make a batter and steam 4 hours.

- Miss NESBITT, Brant.

DELICIOUS PUDDING.—2 cups bread crumbs, $1\frac{1}{2}$ cups sugar, 5 eggs, 1 tablespoon melted butter, 1 qt. milk, $\frac{1}{2}$ cup jam. Mix together and bake until custard is set; spread jam on top and cover with a meringue of beaten whites of eggs and $\frac{1}{2}$ cup sugar. Brown in oven and serve cold with cream.

Mrs. BERT COURTNEY, Walkerton.

FAIRY FOOD PUDDING.—1 qt. water, $\frac{1}{2}$ cup sugar, 3 dessertspoons corn starch, salt, whites of 2 eggs. Boil the water, sugar and salt; add the dissolved corn starch and cook until stiff. Add the beaten eggs. Serve cold with a custard made of the yolks of eggs.

MRS. ARCHIE TODD, Walkerton.

MARMALADE PUDDING.—The weight of 4 eggs in sugar, flour and butter. A little salt, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ jar marmalade. Add the eggs one at a time to the mixture and mix well. Last of all add flour and boil 5 hours in a buttered mould. Sauce:—Boil 2 tablespoons marmalade and 1 small teacup hot water and pour over pudding and serve at once.

MRS. W. C. LOSCOMBE, Kincardine.

SPANISH CREAM.— $\frac{1}{2}$ box Cox's gelatine soaked in 1 qt. milk for 1 hour. Stir on the stove until fully dissolved and add the beaten yolks of 4 eggs and 4 tablespoons sugar. Remove from fire and add the whites of the eggs beaten stiff with 4 tablespoons of sugar. Mix well and flavor to taste and serve cold.

MISS ETHEL SCOUGALL, Kincardine.

STEAMED PUDDING.—2 eggs, 1 cup each of sugar and sour milk, 4 tablespoons butter, 2 cups flour, 1 cup of raisins or currants, 1 teaspoon each of soda and cr. tartar and allspice, $\frac{1}{2}$ teaspoon cloves, a little salt. Steam $1\frac{1}{2}$ hours.

MRS. T. W. LAMB, Brant.

RAISIN PUDDING.—1 cup stoned raisins, 1 cup molasses, 1 cup sweet milk, 1 cup suet or $\frac{1}{2}$ cup butter, 3 cups flour, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon each of cinnamon, cloves and 1 grated nutmeg. Steam 3 hours and serve with caramel sauce.

MRS. HARRY TRUAX, Walkerton.

SHREDDED WHEAT BISCUIT WITH STRAW-BERRIES.—Prepare berries as for ordinary serving, Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

ORANGE PUDDING.—Peel and cut thin 5 oranges and take out seeds. Pour over them a coffee cup of white sugar. Let a pint of milk come to a boil. Add the yolks of 3 eggs well beaten and 1 tablespoon of corn-starch made smooth in a little cold milk. Stir well and pour over the fruit. Beat the whites and put over top of pudding and brown. Serve with whipped cream. MRS. J. CRUICKSHANK, Paisley.

PLUM PUDDING.—2 lbs. raisins, 2 lbs bread crumbs, 2 lbs. currants, $1\frac{1}{2}$ lbs. brown sugar, $\frac{3}{4}$ lb. suet, $\frac{1}{4}$ lb. mixed peel, 4 eggs, 2 tablespoons flour, 1 goblet whiskey or a wine glass of wine, 1 glass brandy, 2 nutmegs, 1 tablespoon cinnamon, 1 of mace. Moisten with a little milk, don't make it very wet. Boil three hours.

MRS. H. P. O'CONNOR, Walkerton.

RAISIN PUFFS.— $\frac{1}{2}$ teacup of sugar, $\frac{1}{2}$ teacup of milk, 2 eggs, 2 teaspoons of baking powder, a pinch of salt, flour enough so that the batter will drop from the spoon. Stir in a cup of seeded and chopped raisins. Half fill buttered teacups. Steam 1 hour. Eat hot with rich sauce or cream.

MARY E. WHITE, Walkerton.

SUET PUDDING.—1 cup of flour, $\frac{3}{4}$ cup of chopped suet, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of bread crumbs, 1 cup of raisins stoned, 1 egg, 1 teaspoon of baking powder, pinch of salt and enough milk to make a thin batter.

MRS. C. F. BATE, Walkerton.

LEMON PUDDING.—Beat the yolks of 4 eggs with 2 tablespoons sugar. Stir in juice and grated rind of 1 lemon ; add 2 tablespoons boiling water. Cook in a double boiler. Beat the whites with 2 tablespoons sugar. Stir in while hot. Serve cold. MRS. WM. ELLIS, Brant.

TREACLE PUDDING.—4 oz. suet chopped, mix with it $\frac{1}{2}$ lb. flour, salt, 1 teaspoon sugar, $\frac{1}{2}$ lb. treacle, 1 even teaspoon baking powder. Add milk to make a thick batter (usually about 2 tablespoons). Grease a plain mould, pour in the mixture, lay a greased paper on top and steam for 3 hours. MRS. J. McLEAN, Walkerton.

DROP DUMPLINGS.—4 tablespoons flour, $1\frac{1}{4}$ teaspoon baking powder, pinch of salt, milk to make stiff but not as stiff as biscuit. MRS. R. E. TRUAX, Walkerton.

NEW-PORT PUDDING.—Peel and core six medium sized apples ; steam until tender. Heat $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup boiling water, juice and rind of 1 orange. Pour syrup over apples and set away to cool. Then take 1 pt. of milk, yolks of 3 eggs, $\frac{1}{2}$ cup sugar, 1 teaspoon corn starch. Cook in double boiler until thick or creamy, then add six pounded macaroons to custard, then pour over apples and syrup. Bake 15 minutes, then beat whites on top. Serve cold with or without cream. MRS. APPEL, Walkerton.

DATE PUDDING.—3 tablespoonfuls melted butter, $\frac{1}{2}$ cupful sugar (or molasses), $\frac{1}{2}$ cupful sour milk, 1 2-3 cupfuls flour, $\frac{1}{2}$ teaspoonful of soda, $\frac{1}{4}$ teaspoonful each of cloves, allspice and nutmeg. Lastly add $\frac{1}{2}$ pound of chopped dates. Steam $2\frac{1}{2}$ hours and serve with hard sauce.

MISS L. M. PARKE, Walkerton.

SALADS AND SALAD DRESSING.

"To make a perfect salad there shall be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients well together."

—Spanish Proverb.

FOLLY.—1 cup strawberries, crush and sprinkle with 4 tablespoons of powdered sugar. Beat the whites of 2 eggs to a stiff froth ; gradually beat in the crushed fruit. Put in a glass dish with whipped cream on top.

MRS. A. TOLTON, Walkerton.

SALAD DRESSING.—Beat 2 eggs well; add $\frac{1}{4}$ teaspoon salt and the same of mustard, 1-8 of a teaspoon of red pepper, 1 tea cup sweet or sour cream, 3 tablespoons of vinegar. Cook in a double boiler and stir it till it thickens like thick cream. Add sugar to taste.

MRS. R. E. RICHARDSON, Walkerton.

COOKED SALAD DRESSING.—1 to 2 tablespoons sugar, $\frac{1}{2}$ teaspoon salt (scant), $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ cup white wine vinegar, 2 tablespoons butter, 2 eggs, $\frac{1}{2}$ cup whipped cream. Mix sugar, mustard and salt in small saucepan. Add vinegar and put it on to heat. Beat the eggs, and to them add the other mixture. Set in double boiler and beat until the mixture thickens. Remove and beat in the butter. When ready to serve, whip the cream and mix it with the dressing.

MISS. GRAY, Port Elgin.

SALAD DRESSING.—(Very good for Potatoes, Cabbage, Salmon, Etc.) 1 cup white sugar, 1 cup vinegar, 1 egg, 1 teaspoonful cornstarch, 1 teaspoonful mustard and a little red pepper.

MRS. A. OBERLE, Walkerton.

POTATO SALAD.—Take 1 pint cold boiled potatoes cut in dice, two hard boiled eggs cut fine ; 1 teaspoonful finely minced onion, 1 teaspoonful chopped parsley mixed together. Dress with 3 tablespoonfuls oil, 3 of vinegar, 1 salt-spoonful salt and $\frac{1}{2}$ saltspoon pepper. Mix together.

MRS. WANLESS, Walkerton

CABBAGE SALAD DRESSING.—4 eggs well beaten, $\frac{3}{4}$ cup vinegar, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, 1 teaspoon mustard, 1 teaspoon pepper, butter size of an egg. Cook till thick.

MRS. KEELAN, Mildmay,

CABBAGE SALAD.—3 cups chopped cabbage, 1 cup of chopped apples, $\frac{3}{4}$ cup walnuts, 1 small teaspoon salt.

Dressing.—1 egg, 2 tablespoons sugar, 1 tablespoon butter, 1 tablespoon flour stirred smooth in $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ teaspoon salt, 1 teaspoon mustard. Mix all together and boil until thick, stirring constantly. Add a cup of whipped cream when cool.

MRS. LOUNT, Walkerton.

OYSTER SALAD.—Take 4 well beaten eggs, 1 gill cream, 1 teaspoon salt, a pinch cayenne, 2 tablespoons butter, 1 gill vinegar, 1 teaspoon mustard. Place in double boiler and when it becomes well heated cook about 5 minutes stirring all the time. It should be like a soft custard.

Heat 1 qt. oysters in their own liquid to boiling point. Drain and mix with the dressing. Put in cold place and when ready to serve mix with 1 pint of crisp celery chopped fine. Serve with lettuce.

MRS. FAREWELL, Walkerton.

TOMATO SALAD.—1 qt. can tomatoes ; add 1 small onion sliced, $\frac{1}{2}$ cup finely chopped celery. Boil for $\frac{1}{2}$ hour, then strain ; season with salt. Then add to each cup of the liquid 1 dessertspoon of Knox's gelatine dissolved in a little of the boiling liquid. Pour into small cups and set away to

cool. Turn out into nests of lettuce leaves and cover with mayonnaise. MRS. C. J. HALLIDAY, Chesley.

FRUIT SALAD.—4 bananas, 3 oranges, 1 small pineapple. Peel and slice the bananas and oranges. Peel and remove the eyes from the pineapple and pull it to pieces. Arrange the fruit in layers and spread over each layer the following dressing: 4 eggs (yolks), 1 cup powdered sugar, $\frac{1}{2}$ teaspoon salt, juice of two lemons. Beat yolks till light; gradually add sugar and salt; when dissolved add lemon juice. Keep on ice. Make at least an hour before serving.

MABEL PENGELLY HODGSON, Walkerton.

FRUIT SALAD.—Take fruits; oranges, bananas, pineapples, strawberries, etc. For Waldorf Fruit Salad:—Combine apples, nuts and celery, or figs and nuts and having arranged your fruit cover with the following dressing: 1 cup sugar, $\frac{1}{2}$ cup water, 3 eggs (yolks), juice of 2 lemons. Boil sugar and water 5 minutes. Stir in unbeaten yolks. Cook in double boiler until slightly thickened. Cool and add lemon juice. M. COOKE, Chesley.

EGG SALAD.—Boil eggs until hard; let cool and chop fine. Pour over them a salad dressing made as follows:—3 eggs, a tablespoon of butter, $\frac{1}{2}$ cup of milk, 2 tablespoons of sugar, 1 teaspoon each of salt and mustard, $\frac{1}{2}$ teaspoon of pepper, $\frac{1}{2}$ cup of vinegar. Cook in double boiler. Garnish with pickled beets chopped fine. M. CRAWFORD, Ripley.

LETTUCE SALAD.—Cut lettuce up and pour over this dressing: Take $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water, $\frac{1}{4}$ cup sugar, 1 tablespoon butter. Beat all together until sugar is dissolved and let cool. Beat well 2 eggs and stir in slowly and add $\frac{1}{2}$ teaspoon of mustard made smooth with water. Place again on fire in double boiler and stir until thick. Before serving thin with sweet cream to desired consistency.

MISS E. SHERRINGTON, Walkerton.

FRENCH FRUIT SALAD.—2 oranges, 3 bananas, $\frac{1}{2}$ lb. Malaga grapes, 12 English walnut meats, 1 head lettuce. French dressing :—Peel oranges and remove pulp separately from each section ; peel bananas and cut in $\frac{1}{4}$ inch slices ; remove skins and seeds from grapes ; break walnut meats in pieces. Mix prepared ingredients and arrange on lettuce leaves. Serve with French dressing.

MISS MERLE CAMPBELL, Hanover.

STUFFED TOMATOES.—Select round tomatoes of equal size, peel and scoop from the stem end. Place them on ice till ready to serve, then fill them with celery cut fine and mixed with a mayonnaise dressing. Let it rise above the top of the tomato. Put a little mayonnaise on small lettuce leaves and place a stuffed tomato in the centre of each leaf. Tomatoes may be stuffed in the same way with chopped veal and celery, chicken, sweet breads or chopped hard boiled eggs.

ABBIE SCHURTER, Chepstow.

CAKES.

With weights and measures just and true,
Oven of even heat,
Well buttered tins, and quiet nerves,
Success will be complete.

FILLING FOR CAKE.—Mix $\frac{1}{4}$ cup flour with $\frac{1}{4}$ cup granulated sugar, stir in $\frac{3}{4}$ cup of hot milk and cook ten minutes stirring often. Beat 1 egg and add gradually; melt $1\frac{1}{2}$ oz. chocolate, dilute with the hot mixture stirring until smooth, then stir into the rest of the mixture and set aside to cool. Wash the salt from a cup butter, dry thoroughly, beat to a cream and add 1 cup of powdered sugar gradually. Then beat in the chocolate mixture and a teaspoon of vanilla extract. This makes enough filling for two layer cakes.

MRS. L. C. BENTON, Walkerton.

CHOCOLATE NOUGAT CAKE.— $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ butter, $\frac{1}{2}$ sweet milk, 3 eggs. (Stir together till melted 2 tablespoons milk, 2 tablespoons chocolate, 3 tablespoons sugar, when cool add to above mixture); add 2 cups of flour and 2 teaspoons baking powder. Bake in two layers.

MRS. L. C. BENTON, Walkerton.

ALMOND PASTE.—1 lb. almonds, 1 lb. white sugar; mix sugar and almonds together. Then add the whites of 2 eggs beaten to a froth, flavor with lemon and stir to a thick paste.

MRS. P. LOBSINGER, Mildmay.

BANANA FILLING—Cream 3 bananas to which add $\frac{1}{2}$ cup sugar. Spread 2-3 of this between layers of cake, reserving the other third for the icing. Icing:—1 cup sugar, 3 tablespoonfuls of water. Boil these until stringy, add to this the well beaten white of an egg and the remainder of the banana filling and beat until stiff.

MRS. T. DIXON, Walkerton.

DATE CAKE.—1 cup brown sugar, $\frac{1}{2}$ cup butter and lard, $\frac{1}{2}$ cup sour milk, $1\frac{1}{2}$ cups sifted flour, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. dates, $\frac{1}{4}$ lb. shelled walnuts, $\frac{1}{2}$ teaspoon soda dissolved in a little warm water. Last of all add 1 egg (not beaten). Cut raisins, dates and nuts up into rather small pieces but don't mince. Bake in a moderately hot oven. **Brown Sugar Icing** for Date Cake.—1 cup of light brown sugar, moisten with very little water, boil till it threads then add it to the beaten white of one egg. MRS. NORMAN ROBERTSON, Walkerton.

JELLY CAKE.—1 cup flour, 2 tablespoons of soft butter, 4 tablespoons milk, 3 eggs. 2 teaspoons baking powder. MRS. WESLEY, Walkerton.

DEVILS CAKE.—1 cup brown sugar, 2 cups flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 eggs ; cream the butter, sugar and yolks of eggs, add milk, flour and whites of eggs beaten stiff. Beat all together and stir in this custard. then add 1 teaspoon soda dissolved in warm water. Bake in 3 layers and put together with filling. **Custard.**—1 cup grated chocolate. 1 cup brown sugar, $\frac{1}{2}$ cup sweet milk, yolk of 1 egg, 1 teaspoon vanilla. Stir all together in saucepan, cook slowly and set to cool. **Filling** :—1 cup milk or cream mixed with icing sugar. Flavor with 2 drops vanilla and spread between layers and over the cake. MRS. ALEX. BEGG, Underwood.

SCOTCH SHORT BREAD.—2 lbs. flour, 1 lb. butter (softened), $\frac{1}{2}$ lb. brown sugar, yolk of 2 eggs. MRS. MATHEW MCKENDRICK, Kincardine.

WHITE MOUNTAIN CAKE.—1 lb. sugar, 6 eggs, $1\frac{1}{2}$ lbs. flour, 1 teacup sweet milk, $\frac{1}{2}$ lb. butter, 1 teaspoon soda, 2 teaspoons cream tartar. MRS. WM. GUNN, Walkerton.

CORNSTARCH CAKE.—1 small $\frac{1}{2}$ cup butter, 1 cup sugar, 2 teaspoons baking powder, $\frac{1}{2}$ cup water, the whites

of 4 eggs, 1 cup of corn starch, 1 cup of flour, flavor to taste.

MRS. R. E. HEUGHAN, Walkerton.

SPICE LAYER CAKE.—2 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, 1 cup sugar, pinch of salt, spice to taste.

MRS. THOS. WHITEHEAD, Walkerton.

DATE CAKE.—1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 2 cups oat meal, 2 cups flour, 1 teaspoon soda, 1 pound of dates chopped, bake in slow oven.

MISS FARQUHARSON, Walkerton.

RASPBERRY CAKE.— $\frac{3}{4}$ of a cup of butter, 1 cup of white sugar, 1 cup of raspberries, 2 cups flour, 3 eggs, 1 teaspoonful of soda.

MRS. J. O. STINSON, Chesley.

SPANISH BUN.—1 pint flour, 1 pint sugar, 1 cup sweet milk, 1 cup butter, 4 eggs beaten separately, 1 tablespoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 3 teaspoons baking powder. Reserve whites of 2 eggs for icing.

MRS. W. A. GREEN, Toronto.

ROCK CAKES.— $\frac{1}{2}$ pound butter, 1 cup sugar beaten to a cream, 2 eggs, $2\frac{1}{2}$ cups flour, 1 small cup chopped walnuts. Bake in a rather quick oven.

MISS FIRSTBROOK, Walkerton.

FRUIT CAKE.—8 eggs, 1 lb. brown sugar, 1 lb. butter, 1 lb. flour, 2 lbs. raisins, 2 lbs. currants, $\frac{1}{4}$ lb. citron, $\frac{1}{2}$ lb. almonds blanched and chopped, 1 tablespoon molasses, 1 cup sour cream, 1 teaspoon soda, 1 nutmeg and an equal bulk of mace. Flavor to taste and bake 2 hours.

MRS. EVANS, Chesley.

GINGER BREAD.—2 eggs, 1 cup butter, 1 cup sour milk, 1 cup brown sugar, 4 cups sifted flour, 1 tablespoon ginger, 1 teaspoon soda, 1 teaspoon cream tartar, 1 cup molasses. Bake slowly.

MRS. JAMES BUCHAN, Walkerton.

FEATHER CAKE.—1 cup white sugar, 1 teaspoon butter, 1 egg, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoons of cream of tartar, 1 teaspoon of soda.

Mrs. COWIE, Walkerton.

SPONGE CAKE.—6 eggs, 2 cups flour and 2 cups white sugar.

MISS ANNIE McLAY, New York.

SHORT BREAD.—2 cups butter, 1 cup coffee sugar. Wash the butter well, roll the sugar, then work butter and sugar together to a cream. Work in as much flour as possible and be able to roll it. Cut in small squares, prick with a quill and bake on tins covered with buttered paper in a moderate oven.

Mrs. F. J. BLAIR, Walkerton.

DELICIOUS FRUIT CAKE.—3 cups brown sugar, $1\frac{1}{2}$ cups butter, 6 eggs, $\frac{1}{2}$ cup of sweet milk, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon ginger, 1 nutmeg, 1 heaped teaspoon soda dissolved in boiling water, 1 lb. currants, 2 lbs. raisins, $\frac{1}{2}$ lb. citron, about 6 cups flour. Bake for 2 hours in a moderate oven.

Mrs. J. M. WHITE, Walkerton.

SUNSHINE CAKE.—Whites of 7 eggs, yolks of 5, 1 cup sugar, 1 cup flour, 1-3 teaspoonful cream tartar, flavor to taste. Add a pinch of salt to the whites of eggs and when partly beaten the cream tartar. Beat very stiff, add sugar, then yolks beaten very stiff. Beat again thoroughly and add flavors and flour. Bake in a horned tin in a moderate oven for 40 minutes.

Mrs. JOSEPH MORGAN, Walkerton.

CHRISTMAS CAKE.—2 dozen eggs, $2\frac{1}{2}$ lbs. brown sugar, 2 lbs. butter, 4 lbs. currants, 2 lbs. raisins, $1\frac{1}{2}$ lbs. seedless raisins, $\frac{1}{2}$ lb. each of citron, lemon, orange peel and almonds, 1 lb. figs, $1\frac{1}{2}$ teaspoons cinnamon, 2 nutmegs, $3\frac{1}{4}$ lbs. flour.

Mrs. ANDY JOHNSTON, Walkerton.

MANITOBA CAKE.—1 cup brown sugar, $\frac{1}{2}$ cup butter, 3 eggs, $\frac{1}{2}$ cup buttermilk, 1 teaspoon soda, spices to taste, $1\frac{1}{2}$ cups flour, 2 cups chopped raisins. Bake in jelly tins.

Mrs. A. FEDY, Mildmay.

CORN STARCH CAKE.—1 cup butter, 2 cups sugar, beat to a cream, then add in following order; 2 scant cups of flour, 3 teaspoons baking powder, whites of 8 eggs and lastly $1\frac{1}{2}$ cups corn starch mixed smooth in 1 cup milk. Bake in flat tin.

Mrs. F. J. MACOUN, Swan River.

CHEAP FRUIT CAKE.— $1\frac{1}{2}$ cups of brown sugar, 1 large cup of lard and butter, 1 cup of sour milk, 3 eggs, 1 tablespoon of B. molasses, 2 lemon peels, $\frac{1}{2}$ nutmeg, pinch of salt, 1 teaspoon of vanilla, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of soda in the milk, 2 cups currants, 2 cups of raisins, 1 teaspoon of baking powder in 3 cups of flour. Bake in a slow oven $1\frac{1}{2}$ hours.

Mrs. R. V. WELCH, Walkerton.

CHRISTMAS CAKE.—3 lbs. seeded raisins, 2 cups walnuts, 1 cup cocoanut, 1 cup sour cream, 1 cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, 2 well beaten eggs, 1 heaping teaspoon soda, a pinch of salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ nutmeg, 2 cts. worth of citron peel, 2 cts. worth of lemon peel and add enough flour, not too stiff and bake $2\frac{1}{2}$ hours in slow oven.

Miss McCORMICK, Walkerton.

LOAF CAKE.—2 cups white sugar, 1 cup butter, 2 cups sour cream or buttermilk, $4\frac{1}{2}$ cups flour, 2 teaspoons baking soda, 2 eggs, 1 small nutmeg, 10c. worth chopped walnuts, 2 cups raisins.

Mrs. H. NICHOLS, Walkerton.

SPONGE CAKE.—5 eggs, 1 cup sugar, $1\frac{1}{2}$ cups flour, 1-3 cup water (boiling), $\frac{1}{4}$ teaspoon soda, $\frac{1}{2}$ teaspoon cream tartar, a pinch of salt.

Mrs. McCrum, Walkerton.

CHRISTMAS CAKE.—2 lbs. raisins, 2 lbs. currants, 1 lb. shelled almonds, 1 tablespoon cinnamon, 4 nutmegs, 1½ lbs. mixed peel, 1½ lbs. flour (5 cups), pound butter, pound sugar, 8 eggs, cup molasses, teaspoon soda, 2 teaspoons cream tartar. Makes 3 cakes.

MRS. D. M. HALLIDAY, Chesley.

RASPBERRY CAKE.—¾ cup brown sugar, 3 eggs, ¾ cup shortening, 1 cup raspberries, 1 teaspoon soda, 1½ cups flour. Bake in layers. Chocolate icing and use raspberry jelly for filling.

MRS. H. E. FERGUSON, Chesley.

PEEL CAKE.—1 cup butter, 1½ cups sugar, 3 eggs, ½ cup sour milk, 1 teaspoon soda, ½ teaspoon cinnamon, 2½ cups or more flour, 5 cent shelled almonds, 1 peel (lemon), cup raisins.

J. SKELTON, Chesley.

CHOCOLATE LAYER CAKE.—2 eggs, 2 cups brown sugar, ½ cup unsweetened chocolate, ½ cup boiling water, ½ cup sour milk, ½ cup butter, 1 teaspoon soda, 2 teaspoons vanilla, 2 cups flour. Cream, butter and sugar together. Add eggs; pour boiling water over chocolate.

MRS. W. E. O'BRIEN, Mildmay.

LADY WASHINGTON CAKE.—1 cup white sugar, 2 eggs, 2 tablespoons butter, ½ cup sweet milk, 2 teaspoons baking powder, 2 cups flour, vanilla. Bake in two layers. Put icing and cocoanut between.

MRS. A. BROHMANN, Mildmay.

DEVIL'S CAKE.—1½ cups sugar, ½ cup butter, ½ cup buttermilk, 3 eggs leaving out the whites of 2, 1 cake of chocolate dissolved in ½ cup of boiling water, 1 scant teaspoon of soda dissolved in the milk, 2 cups of flour, vanilla to flavor.

MISS MARY T. SPITZIG, Walkerton.

WHITE FRUIT CAKE.—Whites of 3 eggs, 2 cups granulated sugar, 1 cup butter, 1 cup sweet milk, 4 cups flour (measure before sifting,) 2 teaspoons baking powder, $\frac{1}{2}$ cup lemon peel sliced fine, 2 cups seeded raisins (stir in last.)

MRS. M. J. RAMSEY, Walkerton.

DARK LAYER CAKE.—2 eggs, 1 cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, 1 tablespoon butter, 1 teaspoon soda, 1 teaspoon cinnamon. Ice with 1 cup of brown sugar boiled in $\frac{1}{2}$ cup sweet milk flavored with vanilla.

MRS. C. ROCK, Underwood.

ICE CREAM CAKE.—Break 2 eggs in a cup, beat until light, fill the cup up with sweet cream and beat. 1 cup white sugar, pinch of salt, $1\frac{1}{2}$ cups flour, 1 teaspoon of soda, 2 teaspoons cream tartar. Bake in a shallow tin.

MISS J. A. ROWAND, Brant.

CREAM PUFFS.— $\frac{1}{2}$ cup butter, 1 cup boiling water, 4 eggs, 1 cup flour. Put butter and water on to boil and add the flour and stir well. Let cool then add the eggs 1 at a time and beat well. Drop by spoonful on a buttered sheet and bake 30 minutes in a moderate oven. Fill with whipped cream or cream filling.

MRS. WM. BERRY, Mildmay.

COFFEE CAKE.—1 cup butter, 1 cup sugar, $\frac{1}{2}$ cup cold coffee, $\frac{1}{2}$ cup molasses, 2 cups flour, 2 eggs, 1 teaspoon soda.

MARY DIEBEL, Mildmay.

EVERY DAY FRUIT CAKE.—2 cups brown sugar, 1 cup molasses, 1 cup butter, 1 cup sour milk, 1 cup raisins, 1 cup currants, 1 cup citron peel, 1 teaspoon soda, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ teaspoon cloves, 1 grated nutmeg, 4 eggs, $3\frac{1}{2}$ cups of flour.

MRS. JOHN SMITH, Otter Creek.

FRUIT CAKE.— $\frac{1}{2}$ pound butter $\frac{1}{2}$ pound brown sugar, 5 eggs, $\frac{1}{2}$ cup molasses, 4 tablespoons sour milk, 1 lb. cur-

rants, 1 lb. raisins, 6 oz. orange, lemon and citron peel mixed, $\frac{1}{4}$ lb. dates, $\frac{1}{4}$ lb. of chopped walnuts, small teaspoon of baking soda, flour to mix. Mrs. H. BEATTIE, Walkerton.

DATE CAKE.—2 eggs, 1 cup white sugar, $\frac{1}{2}$ cup butter, 2 tablespoons molasses, $\frac{1}{2}$ cup sweet milk, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, 1 small teaspoon soda, 2 small teaspoons cream tartar, 2 cups sifted flour. Bake in 2 layers. Filling:—1 cup sugar, $\frac{1}{2}$ cup walnut meats broken fine, $\frac{1}{2}$ pound dates, $\frac{1}{2}$ cup water. Cook until thick, spread between cakes. Ice with boiled icing.

Mrs. JOHN WARREN, Walkerton.

PLUM CAKE.—1 lb. flour, 1 lb. sugar, 3 lbs. raisins, 3 lbs. currants, 1 lb. citron peel, 1 lb. butter, $\frac{1}{2}$ lb. almonds, 12 eggs, 1 nutmeg, 1 teaspoon mace, $\frac{1}{2}$ teaspoon cloves, 1 wine glass of wine and 1 glass of brandy. Pans should be buttered and lined with buttered paper.

Mrs. H. P. O'CONNOR, Walkerton.

GINGER BREAD.— $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, 1 tablespoon lard, 1 tablespoon butter, 1 even tablespoon soda, 1 large tablespoon vinegar, 2 eggs, 2 cups flour, 1 cup hot water, ginger, cloves and salt to suit taste. Cream, butter, lard and sugar together. Add molasses and hot water, soda and vinegar; then the rest of ingredients.

Mrs. HUETHER, Walkerton.

SHORT BREAD.—1 cup sugar, 2 cups butter, 4 cups flour. Mix well and bake in a slow oven.

Mrs. JAS. CAMPBELL, Walkerton.

WALNUT CAKE.—Beat together 1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder, 2 cups flour, 1 cup chopped walnuts.

Mrs. GIBSON, Walkerton.

WALNUT CAKE.— $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{3}{4}$ cup of sweet milk, whites of 4 eggs, 2 cups of flour, 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon of soda, 1 cup of chopped walnuts. Bake in a moderate oven for 40 minutes or longer.

Mrs. J. COATES, Winnipeg.

SULTANA CAKE.— $\frac{1}{2}$ lb. butter, 1 lb. sugar, 1 lb. flour, 1 lb. Sultana raisins, $\frac{1}{4}$ lb. mixed peel (orange, citron and lemon), 1 teaspoonful baking powder, 5 eggs, a little nutmeg and 2 teaspoons vanilla. Cook about 1 hour in a moderate oven. (A little extra flour may be added.)

Mrs. CHISHOLM, Kincardine.

QUEEN'S CAKE.—6 eggs, 1 lb. brown sugar, $\frac{3}{4}$ lbs. butter, 10 tablespoons sour milk, 1 glass brandy, 1 lb. currants, 1 lb. raisins, $\frac{1}{2}$ lb. mixed orange and lemon peel, $1\frac{1}{4}$ lbs. flour, 2 teaspoons soda (and 1 of cream of tartar if the milk is sweet.) Mrs. ALEXANDER McNABB, Southampton.

LADY FINGERS.—1 egg, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup sweet milk. 1 pint flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Beat the butter, sugar and egg together until very light, add vanilla and milk; last the baking powder and flour sifted together. Cut in little strips, roll in sugar, and bake in a quick oven.

Mrs. G. B. MILLER, Walkerton.

MAHOGANY CAKE.— $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 3 eggs, 1 teaspoon soda, 2 teaspoons cr. tartar, $\frac{1}{2}$ cup grated chocolate boiled in $\frac{1}{2}$ cup of milk till thick. Cool and stir in cake batter. Bake in layers.

Mrs. W. J. LOUGHLEEN, Cargill.

DELICIOUS CAKE.—2 eggs, $\frac{3}{4}$ cup light brown sugar, butter the size of an egg, a pinch of salt, $1\frac{1}{2}$ cups flour and 1 teaspoonful of baking powder and $\frac{1}{4}$ cupful of sweet milk. Almond Icing for above :— $1\frac{1}{2}$ cups icing sugar, a tablespoon

butter, a heaping teaspoonful each of sweet cream and of vanilla. Cover with chopped almonds.

Mrs. ERDMAN, Walkerton.

HERMITS.—3 eggs, 2 cups sugar, 4 tablespoons sweet milk, 1 small cup butter, $\frac{1}{2}$ teaspoon each of soda, nutmeg and cloves, 1 teaspoon of cinnamon, $3\frac{1}{2}$ cups of flour, 1 cup chopped raisins, 1 cup chopped nuts (almonds and walnuts.) Drop teaspoon of batter on tins 2 inches apart.

Mrs. MARRS, Port Elgin.

WASHINGTON PIE.— $\frac{1}{2}$ cup butter, 1 cup white sugar, $\frac{1}{2}$ cup milk, 1 cup cornstarch, 1 cup flour, whites of 3 eggs, 2 teaspoons of baking powder. Bake in 2 layers, put peaches between layers and serve with whipped or plain cream.

Mrs. DACK, Walkerton.

OATMEAL CAKE.—3 cups oatmeal, 2 cups flour, 1 cup butter, $\frac{3}{4}$ cup granulated sugar, 2 eggs, $\frac{1}{2}$ cup sour milk, 2 cups raisins boiled. Sweeten well, separate dough into halves, roll 1 piece and place in pan; place raisins or dates between; put layer of dough on top and bake $\frac{1}{2}$ hour or more. Beat white of 1 egg and mix with little sugar, rub over top of cake and sprinkle with chopped walnuts.

Mrs. G. HOOD, Jr., Cargill.

ANGEL CAKE.—The whites of 9 eggs, 1 cup of flour, $1\frac{1}{4}$ cups of sugar, $\frac{1}{2}$ teaspoon of cream of tartar. Beat the eggs to a stiff froth, sift flour and sugar 4 times. Put the cream of tartar in the eggs when half beaten. Add the other ingredients and cook in an ungreased tin with tube in centre for 40 or 50 minutes.

Mrs. H. S. DOUGALL, Walkerton.

ANGEL CAKE.— $1\frac{1}{2}$ tumblers of sugar, 1 tumbler of flour; put each separately through a sieve 4 times; add 2 teaspoons of cream of tartar and sift again. Beat the whites

of 10 eggs very stiff, add the other ingredients and bake at once in a horn tin which must not be buttered. When cooked reverse on the edge of 4 tumblers.

Mrs. F. S. O'CONNOR, Edmonton.

SPICE CAKE.— $\frac{3}{4}$ cup white sugar, $\frac{1}{2}$ cup butter, 2 eggs, 2 tablespoons molasses, $\frac{3}{4}$ cup buttermilk, 1 cup chopped raisins, 1 teaspoon each of nutmeg, cinnamon, allspice, 3 cups flour, 1 large teaspoon soda dissolved in a little boiling water. Ice with caramel icing.

Mrs. E. MYLES, Walkerton.

DELICATE CAKE AND CARAMEL FILLING.—1 cup butter, 2 cups sugar, 3 cups flour, $\frac{1}{2}$ cup cream, whites of 8 eggs, 1 teaspoon of flavoring, and 1 of baking powder. Cream the butter and sugar thoroughly; then add the cream, eggs and flour. Add the baking powder last. The Filling:—3 cups of yellow sugar, $\frac{1}{2}$ cup butter, 1 of milk, 1 teaspoonful vanilla. When cold beat until light, then spread between the layers.

Mrs. D. C. CAMERON, Lucknow.

DATE LAYER CAKE.—1 cup brown sugar, 1 cup butter and lard mixed, 1 cup currants, 1 cup molasses, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon cinnamon, 1 teaspoon vanilla, 1 teaspoon soda, 2 teaspoons cream tartar. Bake in 3 layers, and place cooked dates between.

Mrs. JAMES CLENDENING, Vancouver, B. C.

MOCHA CAKE.—2 eggs (whites and yolks beaten separately,) 1 cup sugar, $\frac{1}{4}$ cup butter, $1\frac{1}{2}$ small spoon cream tartar, $\frac{3}{4}$ spoon soda, 2 cups flour, vanilla flavoring. Icing:— $\frac{3}{4}$ cup butter, 1 cup powdered sugar, stir until it creams. 10 cts. worth almonds put in the oven with skins on to brown. Chop up and put over icing.

Miss B. SINCLAIR, Paisley.

CHRISTMAS CAKE.—8 eggs, 1 lb. sugar, 1 lb. raisins,

$\frac{3}{4}$ lb. butter, $\frac{1}{2}$ cup wine or grape juice, $\frac{1}{2}$ cup syrup, $1\frac{1}{4}$ lbs. flour, spices and peel to taste. Mix flour with fruit, before putting in cake. MRS. PINCH, Paisley.

WHITE FRUIT CAKE.—1 cup butter, 1 cup sweet milk, 2 cups sugar, $2\frac{1}{2}$ cups flour, whites of 7 eggs; 2 even teaspoons B. powder, 1 lb. seeded raisins, 1 lb. figs, 1 lb. blanched almonds, $\frac{1}{4}$ lb. citron, all chopped fine. If desired add 1 cup of grated cocoanut. Bake slowly 2 hours.

MRS. T. DIXON, Walkerton.

HIMMEL'S FUTTER.—2 cups powdered sugar, 6 eggs (yolks), the whites must be beaten separately; $\frac{1}{2}$ cup walnuts, $\frac{3}{4}$ cup almonds (chopped), 1 teaspoon vanilla, $\frac{3}{4}$ cup of rye bread crumbs rubbed fine, 2 teaspoons baking powder. Bake in a pan and when cake is cold crumble it into a mound on a platter and spread whipped cream over it. Nice for dessert or side dish. MRS. J. S. KNECHTEL, Hanover,

LEMON CAKE.—2 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon lemon extract. Dressing:—2 eggs, 1 cup sugar, 1 tablespoon butter, 1 tablespoon cornstarch, $\frac{1}{2}$ cup water, 1 grated lemon. Mix together and cook till thick. Spread on top of cake and sprinkle with grated cocoanut.

MRS. C. W. CONWAY, Southampton.

PRINCE OF WALES CAKE.—2 eggs, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup white sugar, $\frac{3}{4}$ cup buttermilk or sour milk, 2 tablespoons dark molasses, 1 cup seeded raisins chopped fine, 2 cups flour, 1 good teaspoon soda stirred in the milk, $\frac{1}{2}$ teaspoon mixed spice. MRS. H. J. SPENCE, Southampton.

CAKE.— $1\frac{1}{2}$ lbs. butter, $7\frac{1}{4}$ cups of flour, 4 cups brown sugar, 8 eggs, 1 cup sour milk, 1 heaping teaspoon soda, $\frac{1}{2}$ cup baking syrup, $\frac{1}{2}$ teaspoon each cloves, allspice, cinnamon,

3 lbs. raisins, 1 lb. seedless raisins, 2 lbs. currants, $\frac{1}{2}$ lb. shelled almonds, 5c. each of citron peel, orange peel and lemon peel. 2 small nutmegs. Bake in slow oven.

MRS. ROGERSON, Walkerton.

DEVILS FOOD CAKE.— $\frac{1}{2}$ cup grated chocolate, $\frac{1}{2}$ cup brown sugar, 1 gill of sweet milk, boil until thick as cream and set aside to cool. Cream $\frac{1}{2}$ cup butter and 1 cup brown sugar. Add 2 beaten eggs, 2-3 cup milk, 1 teaspoon vanilla and beat in the boiled mixture 2 cups flour, 1 teaspoon baking powder. Bake in 3 layers. Icing.—Boil 1 cup white sugar and 1-3 cup water without stirring till it threads. Pour slowly on beaten white of 1 egg which has been beaten with $\frac{1}{2}$ saltspoonful of cream of tartar. Flavor.

MRS. MENZIES, Guelph.

COOKIES AND DOUGHNUTS.

"No mean woman can cook well. It calls for a generous spirit—a light hand and a large heart."

—EDEN PHILLPOTS.

CORN STARCH COOKIES.—4 eggs, 2 cups sugar, 2 cups butter, 2 cups corn starch, 2 teaspoons baking powder, flour to roll out. Use as little flour as possible.

MRS. E. A. HEALY.

FORK CAKES.— $1\frac{1}{2}$ cups coffee sugar, $1\frac{1}{4}$ cups butter, $\frac{1}{2}$ teaspoon baking soda, 1 teaspoon cr. tartar, 3 tablespoons sweet cream, 1 cup currants, 2 eggs, 3 cups flour. Beat butter and sugar to a cream, then beat eggs and add to butter and sugar and so on using nothing but a fork to beat.

MRS. J. WHITEHEAD, Walkerton.

DOUGHNUTS.—1 cup sugar, 2 eggs, 1 cup sour milk, 1 teaspoon soda, 3 tablespoons melted butter, a pinch of salt. Add enough flour to make a soft dough and fry in hot lard.

MRS. C. KYLE, Cargill.

NUT AND RAISIN DROP CAKES.—2-3 cup butter, 1 cup brown sugar, 2 eggs, 2 cups flour, 1-3 cup raisins, 1-3 cup currants, 2-3 cup walnuts, $\frac{3}{4}$ teaspoon cinnamon, 1 teaspoon baking powder.

MRS. (REV.) NICHOLL, Cargill.

COOKIES.—2 eggs, 1 cup butter, 1 cup white sugar, $\frac{1}{2}$ teaspoon soda. Moisten with water; mix with flour and roll thin.

MRS. J. A. HAINES, Mildmay.

CHOCOLATE BARS.—Cream 1 cup butter, 1 tablespoon

lard. Beat into this gradually 1 cup sugar ; add 1 teaspoon salt, 1 teaspoon cinnamon, 2 oz. of chocolate grated and melted ; add 1 well-beaten egg and $\frac{1}{2}$ teaspoon soda dissolved in 2 tablespoons of milk. Stir in about $2\frac{1}{2}$ cups of flour or more ; roll thin ; cut about the size of ice wafers and bake in quick oven. MRS. C. J. HALLIDAY, Chesley.

CURRENT DROP CAKES.—1 pound flour, 6 oz. sugar, 6 oz. butter, $\frac{1}{2}$ lb. currants, 3 eggs, $\frac{1}{2}$ cup wine, $\frac{1}{2}$ teaspoon baking powder. Cream butter and sugar ; add eggs, stir in flour and currants. Bake in a moderate oven.

MRS. E. A. TUCKER.

COCOANUT MACAROONS.—White of 1 egg, $\frac{1}{2}$ cup powdered sugar (sifted), 1-3 cup cocoanut. Beat the white of egg until frothy, but not very stiff ; beat in gradually half the sugar, then beat vigorously ; fold in the other half of sugar, and lastly the cocoanut. Drop balls of this mixture, about $\frac{1}{2}$ teaspoonful, on unbuttered paper. Bake 18 minutes in a moderate oven. Wet bottom of paper with cold water to loosen them. MISS S. ROETHER, Walkerton.

MACAROONS.—The whites of 3 eggs beaten to a stiff froth ; add 1 cup sugar, put in double boiler and steam for 15 minutes. Take off, add 1 tablespoonful Ess. bitter almonds, 1 tablespoonful cornstarch, thicken with shredded cocoanut and bake in a moderate oven on white paper.

MRS. GEORGE WODEHOUSE, Walkerton.

CREAM COOKIES.—2 eggs, 2 cups of granulated sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of lard, 1 cup of sour cream 1 teaspoonful of soda. Add sufficient flour to make a soft dough and cook in a hot oven, MRS. JOHN BUEHLOW, Walkerton.

PEANUT COOKIES.— $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 1 teaspoonful of baking powder ; add enough flour to make

a soft dough. Chop peanuts and spread on the top and roll them in with the rolling pin. Bake in a quick oven.

Mrs. JOHN BRUCE, Walkerton,

JUMBLES.—2 cups white sugar, $1\frac{3}{4}$ cups butter and lard together, 1 cup sour cream, 3 eggs, 1 teaspoonful soda, and flour to roll thin. Mrs. J. J. SCHUMACHER, Walkerton.

FRUIT SNAPS.—1 cup butter, 1 teaspoon soda, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup molasses, 3 eggs, $\frac{1}{2}$ lb. each raisins and currants, 1 teaspoon each of ginger, cloves, cinnamon and allspice. Flour to roll out as soft as can be cut.

ETHEL CRYDERMAN, Walkerton.

SOFT COOKIES.—1 cup butter, $1\frac{1}{2}$ cups sugar, 2 eggs, $\frac{1}{2}$ cup sour cream, 1 small teaspoon of soda. Add enough flour to make a soft dough. Mrs. SHRUMM, Cargill.

ROCKS.—2 eggs, 1 cup of currants, 1 cup of coffee sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of lard, 2 teaspoons baking powder, flour to stiffen ; a little flavor to taste. Add a little sweet milk. Roll out and cut with a fork on top to make it rough.

Mrs. F. RENNIE, Walkerton.

PARADISE CAKES.—Beat 2 eggs, gradually beat in 1 cup sugar, then $\frac{1}{4}$ pound each of blanched almonds, candied lemon peel and citron peel chopped fine ; add 2 tablespoonfuls of strained honey, beating in gradually. Then add 2 cups of sifted flour mixed with a teaspoonful of baking powder. Turn into small tins buttered. Bake $\frac{1}{2}$ hour in a slow oven.

Mrs. HARRY COLLINS, Kincardine.

FRIED CAKES.—1 cup milk or cream, 1 cup sugar, 3 eggs beaten separately, 5 teaspoons baking powder, flour to roll, nutmeg or cassia to flavor.

Mrs. GENTLES, Kincardine.

DELICIOUS MACAROONS.—1 cup white sugar, 2 cups rolled oats, 1 tablespoon butter, 2 eggs, 1 teaspoon baking powder, vanilla to flavor. Drop on buttered floured tins. Lift with sharp knife while hot. BETH BELL, Brant.

GRANOSE WHEAT CAKES.—1½ cups flour, 1½ cups wheat flour, 1 egg, 1 cup white sugar, salt to taste. All it will take of shortening, butter and lard, ½ teaspoon soda, 1 teaspoon cream tartar. Roll thin and cut in squares. Very nice with date filling. Mrs. J. G. ANDERSON, Lucknow.

DOUGH NUTS.—1 cup sour milk, 1 cup sugar, 1 egg. 1 teaspoon soda, 2 tablespoons melted butter, a little salt. Mix very soft, fry in hot lard. Mrs. BURROWS, Paisley.

DATE COOKIES.—2 cups rolled wheat or oats, 2 cups flour, 1 cup shortening, 1 cup brown sugar, ½ cup hot water in which is dissolved 1 teaspoon soda. Make a very soft dough. Filling.—1 pound dates stoned. Put on to cook in a little water and ½ cup sugar. Boil until soft. Then roll out cookies; put a spoonful of dates on one and put another on top. Press down edges and prick with a fork. Bake in a quick oven. Mrs. MENZIES.

BREAD, BREAKFAST AND TEA CAKES.

Breathes there a man with soul so dead
He loves not new baked home-made bread ?

HOP YEAST.—Slice 8 medium sized mealy potatoes and boil in 4 qts. water with about 4 handfuls of hops (in thin bag) for an hour. When cool add 1 cup salt, 1 cup sugar and 1 cup yeast. Let rise in heat for 24 hrs.

Mrs. CANNON, Walkerton.

HOME MADE BREAD.—Take 6 medium sized potatoes boil and mash ; add $\frac{1}{2}$ cup sugar, 2 tablespoons salt and 3 quarts boiling water, When cool add 1 yeast cake which has been previously soaked in a little warm water. Stir well, cover, and set in a warm place to rise over night. In morning add flour until it does not stick to hands ; knead well, set in warm place to rise and knead again. When it rises again mold into loaves ; when light, bake in a moderate oven 1 hour.

Mrs. JOHN FOSTER, Brant.

BROWN BREAD.—1 egg, 3 tablespoons sugar, 2 tablespoons butter, 1 teaspoon soda dissolved in 1 cup buttermilk, 1 cup bran, 1 teaspoon baking powder sifted in flour ; add flour enough to make very stiff. Half fill tin cans with batter and bake in oven.

Mrs. HALL, Walkerton.

YEAST FOR BUNS.—3 potatoes grated, 1 handful of hops, 1 quart cold water. Let boil 5 minutes and drain. Pour on potatoes ; add 1 cup brown sugar, 1 teaspoon salt. Boil a few minutes ; stir constantly. When nearly cool add 2 Royal yeast cakes that have been soaked in warm water. Let stand over night and seal tightly.

To set Buns.—3 potatoes, 1 qt. water, butter and lard

the size of an egg, $1\frac{1}{2}$ cups sugar, salt, 1 cup yeast. Set at night and bake first thing in the morning. Fruit may be added.

Mrs. Wm. RICHARDSON, Walkerton.

CORNISH BUNS.—3 cups flour, 2-3 cup sugar, $\frac{1}{2}$ cup lard or butter, 1 cup currants, 2 teaspoons baking powder, 1 egg, beat the egg in a cup and fill up with sweet milk. Mix and drop on buttered tins.

MISS BONNALIE, Walkerton.

BUNS.—1 qt. milk scalded and then cooled; soak 1 yeast cake; when soft put in a little flour and salt and let rise till morning. Then add 1 cup sugar, 1 tablespoon butter or lard, and as much flour as you can stir in with a spoon. Let rise, put in pans, rise again and bake.

Mrs. J. FLETT, Walkerton.

TEA BISCUIT.—4 cups pastry flour, 2 teaspoons cr. tartar, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt; sift all together. Rub into this $\frac{3}{4}$ cup of butter, ; mix with sweet milk with a knife; make an even dough; work as little as possible; roll out and bake in a quick oven.

Mrs. M. HAVILL, Walkerton.

SHREDDED WHEAT BISCUIT FOR BREAKFAST.

Warm the biscuit in the oven to restore crispness; don't burn. Pour hot milk over it, dipping the milk over it until the shreds are swoolen; then pour a little cream over the top of the biscuit. Serve with cold milk or cream, according to individual taste.

CURRENT SCONES.—4 cups of flour, 2 teaspoons cr. tartar, 1 even teaspoon of soda, 1 teaspoon salt. Sift all together once or twice, then add 1 cup of sugar, $\frac{3}{4}$ cup butter, 2 cups of currants. Roll lightly and cut in squares; oven same as biscuits.

MISS GODFREY, Walkerton.

ROYAL YEAST.—Boil 8 large potatoes and mash in the water, and when boiling pour over 4 tablespoons flour, then add 4 tablespoons each of salt and sugar. To this mixture add 4 qts. boiling water and 1 qt. cold water. Dissolve 2 Royal yeast cakes in luke warm water and mix with above, and keep in a warm place for 18 hours. Seal in jars. Use 1 qt. of this liquid for 2 loaves of bread.

Mrs. M. R. PEARCE, Chesley.

GEMS.—2 eggs beaten light, $1\frac{1}{2}$ cups sweet milk, 2 teaspoons baking powder, flour to make thick batter (about $3\frac{1}{2}$ cups). Bake in hot gem pans. Mrs. MARTENS, Cargill.

BREAKFAST GEMS.—2 tablespoons butter, 1 tablespoon sugar, 1 egg, 1 cup milk, 2 teaspoons baking powder, flour to thicken a little thicker than layer cake. Beat butter and sugar to a cream ; bake in gem pans. A quick oven required. Mrs. N. ROBERTSON, Walkerton.

GRAHAM GEMS.—1 egg, 1 cup brown sugar, butter size of an egg, 1 cup sour milk, 1 teaspoon soda, graham flour to make like sponge cake. Drop in hot rings and bake in hot oven. Mrs. H. PLETCH, Mildmay.

GRAHAM MUFFINS.—1 egg, $\frac{1}{2}$ cup brown sugar, 1 cup sour milk, 1 teaspoon soda, butter size of an egg, graham flour to make like a sponge cake. Drop in tins and bake in hot oven. Mrs. F. B. MEYER, Mildmay.

SALLY LUNN.—1 quart flour, 1 teacup butter, 1 teacup yeast, 1 pint milk, 3 eggs. Beat yolks of eggs light, stir in yeast, flour, butter and milk ; add the well beaten whites and salt to taste. Let it rise, put in pans, let rise again. Bake. To be eaten hot. Mrs. STOVEL, Walkerton.

JOHNNY CAKE.—2 cups corn meal, 2 cups flour, $\frac{1}{2}$ cup lard or butter, 2 eggs, 1 cup sugar, $\frac{3}{4}$ teaspoon of soda,

1 spoon salt. Stir to a stiff batter ; bake in a buttered tin in a quick oven. MRS. HENRY BACON, Walkerton.

JOHNNY CAKE.—10 handfuls of meal and 2 of flour, 2 tablespoons of sugar, 2 eggs, 1 teaspoon of soda and enough sour milk to make a stiff batter. It will do without the sugar if preferred. MRS. DR. BELL, Toronto.

DATE JEM JAMS.— $1\frac{1}{2}$ cups oatmeal, 1 cup flour, $\frac{3}{4}$ cup brown sugar, $\frac{1}{2}$ cup butter, 1 heaping teaspoon baking powder, $\frac{1}{2}$ teaspoon soda, 1 egg and about $\frac{1}{4}$ cup sweet milk. Roll out on board quite thin, and cut with a round cutter. Spread on a layer of dates, then cover with a layer of dough. Dates should be cooked thoroughly in a little sugar and water. Cool before using. Cakes take about ten minutes to cook. MRS. HARRY CLARK, Walkerton.

KATIE'S GOLDEN CAKE.— $\frac{1}{2}$ cup corn meal, $1\frac{1}{2}$ cups sifted pastry flour, $\frac{1}{4}$ cup sugar, 4 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup milk, 1 egg, 1 tablespoon Melted butter. Mix the meal, flour, baking powder and salt thoroughly. Bake in a quick oven in a shallow tin.

MRS. JOHN ORFORD, Underwood.

JOHNNIE CAKE.—3 eggs, 2 cups of sweet milk, 2 cups of flour, 1 cup of Indian meal, 2 tablespoons of butter, 4 tablespoons of sugar, 1 teaspoon of salt, 3 teaspoons of baking powder. Bake in a hot oven.

MRS. J. HENDERSON, Walkerton.

CORNMEAL BANNOCKS.—Stir to a cream $1\frac{1}{4}$ pounds B. sugar, 1 pound butter, six eggs ; add 1 teaspoon cinnamon or ginger. Stir in $1\frac{3}{4}$ pounds Indian meal and $\frac{1}{4}$ pound wheat flour. Bake in small tins or cups and allow to cool in tins. MISS HELEN FORD, Walkerton.

GRAHAM FLOUR PANCAKES.—2 cups graham flour, 2 cups warm water, $\frac{1}{2}$ Royal yeast cake, Let rise over night. In morning put in mixture a teaspoonful of molasses. Spread thin in pan and fry.

Mrs. FRED. GODWIN, Walkerton,

ENGLISH TEA CAKE.—1 lb. flour, 3 oz. butter, $2\frac{1}{2}$ spoons baking powder, 1 egg, enough milk to moisten, a pinch of salt. Roll out about $\frac{1}{2}$ inch thick, cut out size of saucer. When cooked split and butter, put together and cut each cake in half.

MISS SHAW, Walkerton.

BELFAST CAKE.—Beat half cup butter to a cream, $1\frac{1}{2}$ cups sugar, 1 cup raisins, 1 egg, 1 cup sour milk, 2 cups graham flour, 1-3 cup white flour, 1 small teaspoon soda, $\frac{1}{2}$ saltspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg.

Mrs. E. WALFORD, Walkerton.

BREAD PAN CAKES.—Break enough stale bread in pieces to soak in 3 cups of buttermilk ; leave standing several hours. Mix until nearly smooth and add 2 eggs, 2 tablespoons of sugar, 1 teaspoon of soda, 1 teaspoon of cream tartar. Add salt to taste and flour enough to make a stiff batter. Have iron pan hot before using, and keep it hot.

Mrs. C. W. KEELING, Cargill.

BUTTERMILK CAKE.— $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter, $1\frac{1}{2}$ cups buttermilk, $3\frac{1}{2}$ cups flour, 1 cup raisins, 1 cup currants, 1 piece of peel and flavoring or spice to taste, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon soda dissolved in a small quantity of hot water, then mix in the buttermilk. Bake in a slow oven for $1\frac{1}{2}$ or 2 hours.

MISS M. WILKES, Walkerton.

WALNUT LOAF.—4 cups flour after sifting, $\frac{3}{4}$ cups white sugar, 1 egg, 1 cup walnuts chopped, 4 level tea-

spoons baking powder, 1 cup milk. Mix all dry ingredients together except sugar which is mixed with egg; then add milk. Mix this with dry ingredients; grease pan and stand in warm place for 20 minutes, then bake in slow oven for 30 or 35 minutes. " This is used same as currant bread or any bread.

Mrs. M. APPEL, Walkerton.

DATE LOAF.—3 cups graham flour, 1 cup white flour, $\frac{1}{2}$ cup brown sugar, 3 teaspoons baking powder, 1 teaspoon salt, 2 cups sweet milk, 1 pound stoned dates minced. Bake about 40 minutes in a moderate oven.

MISS LAURA M. HUGHES, Walkerton.

FIVE ROSES BREAKFAST FOOD.—Allow 1 cup of the Breakfast Food to 4 cups of water. Heat the water till it boils and add the Breakfast Food, gradually stirring well all the time. Cook for $\frac{1}{2}$ hour.

MUFFINS.—2 tablespoons sugar, 2 tablespoons butter, 2 cups Five Roses Flour well sifted twice, 2 eggs well beaten, 1 cup sweet milk, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder. Bake in a hot oven.

STRAWBERRY SHORTCAKE.—1 qt. flour, 2 heaping teaspoons baking powder, 1 tablespoon sugar, a pinch of salt; mix well and chop up 3 tablespoons butter in this mixture. To 1 cup sweet milk add 1 beaten egg. Mix all together as quickly as possible and roll in 2 sheets $\frac{1}{2}$ inch thick and bake in quick oven. While hot put between the crusts a thick layer of sweetened strawberries and serve with cream and sugar.

Mrs. J. R. STEWART, Southampton.

SUCCESS BREAD.—1 cup graham flour, $\frac{1}{2}$ cup corn-meal, $\frac{1}{2}$ cup white flour, $\frac{1}{2}$ cup brown sugar, a little salt, 1 cup sour milk, a scant teaspoon soda, a few raisins. Mix flour and sugar together, pour milk in gradually and stir.

Put in covered tin and bake in moderate oven for 1 hour.

MISS ROYCE, Walkerton.

LEMON BISCUITS.— $2\frac{1}{2}$ cups of white sugar, 2 cups of sweet milk, 1 cup of butter, 2 eggs, 5 cents worth of oil of lemon, 5 cents worth of ammonia ; mixed to roll about a $\frac{1}{4}$ inch thick.

MRS. D. MASON, WALKERTON.

MILK BUNS.—(To be set in the evening). Boil 3 pints of sweet milk, let cool and when luke warm add 1 small cup yeast. Add flour to make a thick batter ; keep in a warm place till morning, then add butter size of an egg, $\frac{1}{2}$ cup sugar, a little salt. Knead, adding flour and let rise for 2 hours. Knead again and put in pans and let rise for 2 hours. Bake in moderate oven.

MRS. ROBERT SILLERS, Brant.

SCONES.—2 qts. flour, $\frac{1}{2}$ teaspoon soda, $\frac{3}{4}$ teaspoon cream of tartar, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup of shortening. Stir in buttermilk to make soft batter and bake in griddle on top of stove.

MRS. TODD, Walkerton.

FRENCH TOAST.—1 egg well beaten, 1 cup sweet milk, a little salt and pepper. Dip half slices of stale bread in the mixture, and brown on a hot buttered frying pan. Serve hot with honey or syrup.

MISS B. K. ROWAND, Brant.

MILK TOAST.—6 cups milk, 1 cup sugar, butter the size of an egg, 10 or 12 slices of stale bread, not too thick and well toasted. Place the toast in a soup tureen or other large dish. Have the milk, to which the sugar and butter have been added, at scalding point and pour over the toast. This makes a nice breakfast dish, and is also much enjoyed at the evening meal in cold weather.

MISS B. K. ROWAND, Brant.

WHOLE WHEAT BISCUITS.— $1\frac{1}{2}$ qts. flour, 4 teaspoons of baking powder, 1 teaspoon of salt, 1 tablespoon of sugar, butter size of an egg, water to mix. Use whole wheat flour.

Mrs. SCHWEGLER, Walkerton.

RICE CROQUETTES.— $\frac{1}{2}$ cup rice, 2 eggs, 1 teaspoon salt. Boil rice quite soft and when cold beat in the other ingredients and form into balls; dust flour over them and roll in egg and fry in hot lard.

Mrs. J. S. KNECHTEL, Hanover.

FROZEN DAINTIES AND DRINKS.

"I always thought cold victuals nice ;
My choice would be vanilla ice."

—O. W. HOLMES.

TURKISH DELIGHT.—1 oz. sheet gelatine soaked in $\frac{1}{2}$ cup cold water for 2 hours. Put on 1 lb. granulated sugar (2 cups), and $\frac{1}{2}$ cup water ; bring to a boil, put in gelatine, simmer slowly for 20 minutes ; take off, add juice of 1 lemon, and juice and grated rind of 1 orange. Pour into a square tin which has been rinsed in cold water. When set (takes about a week to set properly), cut in squares and dredge in icing sugar.

MISS. IRENE TAYLOR, Hanover.

BOSTON CREAM—(A drink.) 1 lb. white sugar, 1 qt. boiling water, 1 oz. tartaric acid, 1 oz. vanilla, the white of 1 egg. Pour the water on the sugar, let stand till cold, then the rest. Put in sealer and keep it air tight. Will keep several weeks.

MRS. JACOB HAHN, Hanover.

RASPBERRY VINEGAR.—4 qts. raspberries, 1 pint white wine vinegar. Soak for 2 days, press out the juice. add 1 lb. white sugar to every pint berries and boil for 20 minutes.

MRS. WISSER, Walkerton.

ELDERBERRY WINE.—Half the quantity of fruit that you have of water, $\frac{3}{4}$ pound sugar to 1 gallon of the liquor. Boil the water and berries 1 hour, strain through a cloth, then put the sugar and spice into the liquor and boil 15 minutes. 1 oz. of allspice, 1 oz. of ginger, 1 oz. of cloves will be enough for 8 gallons.

MRS. A. TOLTON, Walkerton.

RHUBARB WINE.—To every 4 quarts cut up rhubarb add 3 quarts water. Bring to boil, then put in tub ; let stand until it ferments. Stir every day, then strain and add to every gallon of liquor, $3\frac{1}{2}$ lbs. B. sugar, bring to a boil ; when cool strain and put in cask with $\frac{1}{4}$ oz. isinglass to $\frac{1}{4}$ lb. raisins to every 5 gallons of liquor.

C. W. STOVEL, Walkerton.

HOP BEER.—5 quarts water, 6 oz. hops ; boil 3 hours then strain and add to it 5 quarts water, 4 oz. of bruised ginger root ; boil this again 20 minutes. Strain and add 4 lbs. sugar. When luke warm put in a pint of yeast. Let it ferment ; in 24 hours it will be ready for bottling.

MRS. ROBB, Walkerton.

FROZEN ORANGES.—Remove the peel and slice the oranges. To each pound of oranges add $\frac{3}{4}$ of a pound sugar and $\frac{1}{2}$ pint of water and freeze.

MRS. W. J. LOUGHLEEN JR., Cargill.

UNFERMENTED GRAPE WINE.—Pick grapes from stems and let come to a boil with just enough water to cover. Strain, put $\frac{1}{4}$ lb. of sugar to 1 pint of juice, boil 5 minutes ; before taking off add deserts-^{teaspoon} of salicylic acid to every gallon bottle.

M. CRAWFORD, Ripley.

FROZEN PUDDING.—Take a pint of thick cream and whip it till stiff, sweeten with white sugar. flavor with vanilla and add $\frac{1}{4}$ lb. of macaroons pounded and $\frac{1}{2}$ lb. of candied fruits, (nuts or dates will do.) Put all into a mould and freeze it.

MRS. NORMAN ROBERTSON, Walkerton,

ORANGEADE.—4 oranges, grate rind and squeeze juice. 4 lbs. granulated sugar. 2 oz. citric acid dissolved in water, 3 pints boiling water. Mix together, let stand 24 hours, strain and bottle.

MISS SARAH A. NESBITT, Brant.

UNFERMENTED GRAPE WINE.—10 lbs. grapes, 3 lbs. sugar. Weigh grapes ; pick from stems. Put in a porcelain kettle with a quart of water ; heat till stones and pulp separate. Strain through a flannel cloth, return juice to the kettle and add sugar. Boil thoroughly and strain (little hot) and seal with plaster of Paris. This will make 1 gallon.

J. HYDE, Chesley.

WHITE CURRANT CORDIAL.—To 1 gallon whiskey put 4 quarts of white currants, 4 lemons sliced, a small $\frac{1}{4}$ lb. root ginger. Let stand 10 days covered then strain and add $\frac{3}{4}$ lb white sugar to every quart of juice and $\frac{1}{4}$ to the whole. Boil water and sugar till clear and skim then add the juice. When cold bottle.

MRS. WM. GUNN, Walkerton.

GINGER CORDIAL.—1 gal. whiskey, 3 quarts water (boiling), $\frac{1}{4}$ lb. root ginger, 2 oz. almonds, $\frac{1}{2}$ lb. raisins, 1 or more lemons, juice and rind, 3 lbs. white sugar. Bruise the ginger and put it into the jar, dissolve the sugar in the 3 quarts of boiling water, then add the other ingredients and shake or stir every day. Use 2 gal. jars. Not to be used for 3 weeks.

MRS. SHAW, Walkerton.

WALNUT ICE CREAM.—1 qt. of cream, $\frac{1}{2}$ lb. of sugar, 4 oz of shelled walnuts, 1 teaspoonful of caramel, 1 tablespoonful of vanilla, 2 tablespoonfuls of sherry.

MRS. C. KRUG, Chesley.

LEMON ICE.—6 lemons, juice of all and grated rind of three, 1 large orange, juice and rind, 1 pint of water, 1 pint of sugar. Squeeze out all the juice and steep in the rind of orange and lemons 1 hour ; strain, squeezing out all the juice ; mix in the sugar and then the water. Stir until dissolved and freeze by turning in a freezer opening three times to beat all up together.

MRS. D. SINCLAIR, Walkerton.

BLACK CURRANT CORDIAL.—6 quarts of black currants, 1 gal. best whiskey. Let it stand 2 months. Strain and add a syrup made of $3\frac{1}{2}$ pounds white sugar to each gallon. Do not boil.

Mrs. ALEX SPROAT, Walkerton.

SWEET WINE.—20 pounds concord grapes, mash and boil until the juice is extracted. Measure juice and add $\frac{1}{2}$ as much water to the skins and seeds. Boil a few minutes. Put both liquids together, let it boil and then add 6 pounds of sugar hot ; let it just come to boiling point, bottle and seal.

Mrs. LUMLEY, Walkerton.

PRESERVES AND JELLIES.

“Bring me berries or such cooling fruits as the kind
hospitable woods provide.”

—COWPER.

HEAVENLY HASH.—6 pounds of plums, 6 pounds of sugar, 6 oranges, 2 pounds seedless raisins. Cook the pulp of oranges $\frac{1}{2}$ hour. Cut orange peel in small pieces. Cook all together 2 hours.

Mrs. F. G. HUGHES, Waterloo.

PRESERVED GRAPES.—Fill jems with sound grapes. Pour over the fruit boiling water, let stand five minutes, pour off the water and fill with a rich syrup. Seal up and set away for use.

MARY W. SPENCE, Southampton.

CRANBERRY JELLY.—Pick over and wash 4 cups cranberries. Put in a stew pan with 1 cup of boiling water and boil 20 minutes. Rub through a sieve, add 2 cups sugar and cook 5 minutes. Turn into a mould or glasses.

MISS CLARA BALL, Hanover.

RHUBARB MARMALADE.—4 lbs. rhubarb, 6 lbs. white sugar, 1 lb. chopped walnuts, rind and juice of 4 lemons. Boil rhubarb for 10 minutes, put in other ingredients and boil 15 minutes.

Mrs. A. J. TAYLOR, Hanover.

TO CAN PINEAPPLES.—6 pounds fruit, $2\frac{1}{2}$ pounds sugar, 3 pints of water. Boil syrup 5 minutes and skim, then add fruit and let boil up well.

MISS SELINA ROLSTON, Walkerton.

PRESERVED PINE APPLE.—5 lbs. pine apple sliced thin, 5 lbs. granulated sugar. Mode.—Put layer of sugar and pine apple alternately in earthen vessel and let stand 12 hours, stirring frequently till the sugar is all dissolved and bottle when cold. Do not cook at all.

Mrs. M. HALLIDAY, Chesley.

APPLE MARMALADE.—4 cupfuls of chopped apples, 1 pound of white sugar, 1 orange using the juice and the peel cut fine, $\frac{1}{2}$ cupful of water. Boil for $\frac{3}{4}$ of an hour.

MISS M. KEKENMEISTER, Walkerton.

GREEN PEAR MARMALADE.—4 lbs. chopped green pears, 3 lbs. white sugar, $\frac{1}{2}$ lb. preserved ginger, $\frac{1}{2}$ pint water; boil 1 hour. Boil 4 lemons until soft; then slice thin and add to the mixture and boil 40 minutes more.

MISS WEIR, Walkerton.

PRESERVED GOOSEBERRIES.—Steam the washed and stemmed green gooseberries until they begin to crack open; then take the juice that has run out of them and add granulated sugar in the proportion of pound of sugar to every pound of fruit. Add 1 cupful of water to six pounds of gooseberries and cook all together for 10 or 15 minutes, stirring gently to keep the fruit whole.

MISS MARY ROWAND, Brant.

CRANBERRY JAM.—2 qts. cranberries, cook in water till pulp is soft. Boil 1 peck of crabapples as for jelly; then strain through flannel bag. Put juice with cranberries; add sugar 1 lb. for pint of fruit, boil all together for about 20 minutes and seal.

Mrs. G. GRANT, Paisley.

SWEET ORANGE MARMALADE.—9 navel oranges,

3 lemons. Weigh the fruit, then cut fine. To each pound of fruit add $2\frac{1}{2}$ pints of cold water. Let stand over night, then cook very slowly for 4 hours or more till there is about 8 lbs of pulp, then set away till morning, and add 9 pounds of sugar, then cook fast until it jellies ; may take about $\frac{3}{4}$ of an hour.

MRS. DARLING, Walkerton.

GINGER PEARS.—4 lbs. pears (Bartletts are best) 4 lbs sugar, 4 lemons, 4 oz. ginger root. Boil ginger root until tender. After being peeled, and add rind of the lemons chopped. Squeeze juice and pulp of remainder of lemons and add it to sugar, then add pears, ginger root, &c. Boil all together till thick enough to suit taste.

MRS. W. M. DACK, Walkerton.

CHERRY COMPOTE.— $2\frac{1}{2}$ lbs. red sour cherries pitted, 10 pints currants to make 5 pints of juice, 4 lbs. seeded raisins, 4 oranges, 10 lbs. sugar. Cook orange peel until tender before adding it to other ingredients ; squeeze pulp through lemon squeezer. Boil currant juice 20 minutes. Boil altogether until thickened. Cook $1\frac{1}{2}$ hours if not longer until juice is thick like a syrup.

MRS. WODEHOUSE, Walkerton.

RHUBARB JAM.—Cut into pieces about an inch long, put a pound of sugar to every pound of rhubarb, and leave till morning ; pour the syrup from it and boil till it thickens ; then add the rhubarb and boil gently fifteen minutes ; put up as you do currant jelly in tumblers.

MRS. JOHN ORFORD, Underwood.

PINEAPPLE MARMALADE.—4 pounds fruit grated or cut thin, 1 qt. water, 4 lbs. of granulated sugar. Before

adding the sugar boil fruit and water for $\frac{3}{4}$ of an hour. Add sugar and boil for 15 minutes longer.

MRS. WESLEY, Walkerton.

CANDIED ORANGE OR LEMON PEEL.—Save orange or lemon peel in halves or quarters, weigh and soak in strong salt water for 24 hours, then rinse, drain and put on to boil in water for 10 minutes. Drain again and boil in a syrup, using a pound of sugar to a pound of peel. When the peel looks clear remove it from the syrup, laying each piece on a platter. Boil the syrup as thick as possible and pour it into the hollows of the peel. Allow it to remain on the platter until dry, then roll in white sugar and pack in glass jars.

MRS. H. BEATTIE, Walkerton.

PICKLES AND SAUCES.

“Peter Piper Picked a peck of pickled peppers.”

CABBAGE PICKLE.—1 qt. raw cabbage chopped fine, 1 qt. boiled beets chopped, 2 cups of sugar, 1 tablespoon salt, 1 teaspoon of black pepper, $\frac{1}{4}$ teaspoon red pepper and 1 cup of grated horseradish. Mix well together and seal in air tight jars. Mrs. DELAVERN, Walkerton.

FRENCH MUSTARD.—3 tablespoons mustard, 1 teaspoon black pepper, pinch of Cayenne pepper, 1 tablespoon vinegar, 1 teaspoon salt. Pour enough boiling water to mix and then thin with vinegar.

Mrs. R. E. TRUAX, Walkerton.

MUSTARD RELISH.—1 pint vinegar, 1 tablespoon mustard, 1 tablespoon flour, 1 teaspoon pepper, 2 teaspoons cloves, $\frac{1}{2}$ teaspoon salt. Mix in cold water, then put into the vinegar and boil. Excellent for cold meats.

Mrs. GOODE, Walkerton.

MINT SAUCE.—2 tablespoons mint chopped very fine, 1 tablespoon white sugar, $\frac{1}{2}$ cup vinegar.

Miss SHAW, Walkerton.

CELERY SAUCE.—1 doz. heads of celery, 3 onions chopped fine, $\frac{1}{4}$ lb. mustard and $\frac{1}{4}$ lb. mustard seed (white), 1 tablespoon black pepper, 2 tablespoons salt, 1 tablespoon curry powder, 1 tablespoon turmeric, 3 cups brown sugar. 2 quarts cider vinegar. Simmer for 1 hour.

Mrs. CHISHOLM, Kincardine.

CHUTNEY SAUCE.—4 lbs. of ripe tomatoes. 4 lbs. of

sour apples, 2 lbs. of raisins stoned, 2 lbs. of brown sugar, 8 oz. of salt, 3 oz. of ground ginger, $\frac{1}{2}$ oz. of Cayenne pepper, 4 oz. of small onions, 2 oz. of ground allspice, 1 nutmeg grated, juice of 3 lemons, 2 quarts of vinegar. Boil 1 hour, chop as fine as possible and bottle when cool.

Mrs. C. F. BATE, Walkerton.

CELERY SAUCE.—24 ripe tomatoes, 1 red pepper, 6 good sized onions, 1 qt. vinegar, 3 tablespoons salt, 1 tablespoon allspice, 1 tablespoon cinnamon, 6 bunches celery chopped very fine, 2 cups white sugar. Put together and boil three hours.

Mrs. DOERING, Mildmay.

CHILI SAUCE.—12 large tomatoes, 2 large onions, 4 red peppers, 4 teaspoons salt, 2 tablespoons white sugar, 1 cup vinegar. Boil tomatoes and onions $1\frac{1}{2}$ hours, then add the other ingredients.

Mrs. WM. CLARK, Cargill.

GOVERNOR SAUCE.—A shilling crock of sliced tomatoes, $\frac{1}{2}$ shilling crock onions. Tomatoes to be salted over night; drain off all water and put on to boil with onions. Cover with vinegar, add 1 heaping tablespoon of mixed spices, 2 cupfuls of brown sugar, 1 teaspoon of tumeric powder dissolved in a little vinegar, $\frac{1}{2}$ cup mustard (blended.) Boil from $1\frac{1}{2}$ to 2 hours. Do not put mustard in until about 20 minutes before it is done.

Mrs. J. O'MALLEY, Walkerton.

GARABALDI SAUCE.—4 lbs. ripe tomatoes, $\frac{1}{2}$ lb. onions, $1\frac{1}{2}$ lbs. sugar, $\frac{1}{2}$ lb. apples, $\frac{1}{2}$ lb. raisins, 1 teaspoon red pepper, 1 qt. vinegar, 1 dessertspoon salt. Chop all together and boil slowly 7 hours.

Miss J. A. ROWAND, Brant.

TOMATO SAUCE.—1 basket of ripe tomatoes, 1 doz. bananas, 1 doz. peaches, 1 doz. apples, 3 large onions chop-

ped fine, 1 qt. vinegar, pinch of red pepper. Pepper, salt and vinegar to taste, mixed spices (whole), tied in a bag and boiled in the sauce until it is hot enough. Boil 3 hours.

MRS. W. BARRETT, Walkerton.

EAST INDIA RELISH.—20 large ripe tomatoes, 4 large onions, 4 large red peppers (chopped), 4 tablespoons salt, 1 teaspoon cinnamon, 3 cups brown sugar, 4 cups vinegar. Boil gently three hours.

MRS. J. W. COXWORTH, Underwood.

MUSTARD PICKLES.—2 qts. onions, 2 qts. cucumbers, 1 doz. red peppers, 2 large cauliflowers, 6 heads of celery, 2 doz. very small ears of corn. Cut in pieces and boil in water until tender but not soft, with 1 cup of salt.

Mustard Sauce for above:—2 cups brown sugar, 2 tablespoons mustard, 1 cup of flour, $\frac{1}{2}$ oz. turmeric powder, $\frac{1}{2}$ oz. curry powder, 1 cup of butter, 3 qts. of vinegar. Boil until thick, then pour over the pickles.

MRS. FRANK KENT, Brant.

CELERY PICKLES.—1 peck green tomatoes, 6 large onions, 12 heads celery chopped fine; add 1 pint of vinegar and boil 20 minutes. In another kettle put $2\frac{1}{2}$ pints of vinegar, $1\frac{1}{2}$ cups mustard, $3\frac{1}{2}$ cups of brown sugar, 3 tablespoons of curry powder, 3 tablespoons of salt. Stir all together and let come to a boil. Add the vegetables to this and boil for another half hour.

MRS. R. E. CLAPP, Mildmay.

PEPPER SAUCE.—2 doz. sweet red peppers, 2 doz. large onions, sugar and salt to taste and almost cover with vinegar. Pepper and onions to be chopped very fine; seeds of every third pepper or hotter if desired. Boil about 1 hour and bottle.

MRS. McKECHNIE, Walkerton.

MUSTARD PICKLES.—1 gal. of vinegar, $\frac{1}{4}$ pound of ground ginger, $\frac{1}{2}$ oz. ground cloves, $\frac{1}{4}$ oz. ground chili pep-

pers, 2 oz. of salt, 1 oz. of garlic. Boil this for half an hour ; mix together $\frac{1}{2}$ lb. ground mustard, 2 oz. turmeric powder with a little vinegar and boil all together for $\frac{1}{2}$ hour longer. Then it is ready to be used over pickles of any kind that have been lying in salted water over night.

MRS. SAM. ARSCOTT, Walkerton.

PICKLES.—Put cucumbers in brine for 24 hours, drain and wipe dry. Put your vinegar and spices in Kettle and bring to a boil. Put pickles in this for two minutes, then take them out and put in jars ; put in chilis and garlic, and fill jars with cold vinegar sweetened to taste.

MRS. WINGEFELDER, Walkerton.

MUSTARD SAUCE.—To each 2 qts. vinegar add 6 tablespoons mustard, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup flour $\frac{1}{4}$ oz. tumeric, $\frac{1}{2}$ oz. curry powder. Boil all together for 5 minutes and pour over pickles.

MRS. WINGEFELDER, Walkerton.

COMBINATION PICKLES.—3 qts. ripe tomatoes paired and chopped fine, $\frac{1}{2}$ pint grated horse radish, 1 pint celery chopped fine, $\frac{1}{2}$ cup chopped onions, 8 tablespoons mustard seed, 2 tablespoons chopped red peppers, 8 tablespoons sugar, 8 tablespoons salt, 1 tablespoon ground cinnamon, a level teaspoon each of cloves and mace, 1 qt. vinegar. Mix all ingredients thoroughly and then pack in jar. It will be ready for use in a few days.

MRS. W. M. DACK, Walkerton.

OLD VIRGINIA CHOW-CHOW.—1 peck ripe tomatoes, 1 peck green tomatoes, 1 or 2 heads cabbage according to size ; chop fine, sprinkle through with salt and let stand over night. After which drain off the brine and press very dry, then add 4 ripe peppers, chopped fine and 2 lbs. of brown sugar. Put into kettle, cover with strong cider vinegar and scald 1 hour ; then add two-thirds of a cup of grated

horseradish, 2 tablespoons white mustard seed, 1 of cloves, $1\frac{1}{2}$ of spice, $1\frac{1}{2}$ of ground ginger. Cover close; air tight if possible.

MRS. OTTO KLEIN, Walkerton.

CANNED BEETS.—Gather the beets in August. Wash clean and cook until tender; cut in round pieces and pack tightly in glass jars. Cover with the following:—1 qt. vinegar to every pound of sugar, 1 tablespoonful mixed spices and a little salt. Boil all together and pour over the beets and seal while hot.

MRS. ADAM SEEGMILLER, Walkerton.

WORCESTER SAUCE.—Take 6 shallots, 4 garlics, $\frac{1}{2}$ oz. cayenne, 1 bottle soy, 2 quarts vinegar. Take shallots and garlic and bruise well; then add the vinegar. Put in a stone jar and shake often (two or three times a day) for three weeks.

MRS. HARTLEY.

PICKLED WALNUTS.—Take well grown nuts about 1st of July, when tender enough to stick a pin through; put in water and salt as for cucumber pickles. Let stand 3 days changing water during that time; take nuts out, rinse and lay in the sun, turning frequently until black. Bring to boiling point some good cider vinegar with spices (mace, cloves, cinnamon, rice, ginger, mustard seed, pepper and horse radish,) and if you like about a pint of sugar to a gallon of vinegar. Put nuts into a jar, pour over them the hot vinegar. They will be ready for use in a few days. Butter-nuts may be done in the same way.

M. MICKLE, Chesley.

PICKLED CAULIFLOWER.—Take a few heads of cauliflower and break them into sprigs; then boil them in enough salt and water to cover them; let them scald until a sprig from the broom can be run through them, then skin out into jars and make a pickle of 1 gallon of vinegar, $\frac{1}{2}$ a pound brown sugar, 1 ounce of unground pepper, $\frac{1}{2}$ ounce of

cloves, 1 ounce white mustard seed, 1 ounce celery seed and 1 ounce of tumeric. Boil all together for 20 minutes and pour while very hot over the cauliflower.

MRS. GEORGE ARSCOTT, Walkerton.

CORN SAUCE.—Cut meat from 1 doz. ears green corn, 1 head cabbage cut fine, over which sprinkle a little salt, $\frac{1}{4}$ lb. mustard, 3 green or red peppers cut fine, salt and sugar to taste. Mix all together (after draining water from cabbage), and cover with vinegar and let it come to boil; then seal up while hot.

MRS. SKELTON, Walkerton.

TOMATO PASTE.—1 peck of ripe tomatoes, 2-3 cup of salt. Boil for some time and strain through a cullender. Return to kettle and add 1 teaspoon ground cloves, $\frac{1}{2}$ teaspoon celery seed, $\frac{1}{2}$ teaspoon cayenne, $\frac{1}{2}$ teaspoon B. pepper, 2 teaspoons curry powder, 1 onion. Boil until thick and add mustard (about $\frac{1}{2}$ lb. made into paste). Simmer until thick. Remove onion; seal tightly in small jars.

K. G. MICKLE, Chesley.

CURRENT CATSUP.—To 5 pounds red currants allow 3 pounds sugar, 1 tablespoon each of ground cloves, cinnamon and allspice, 1 teaspoon each black pepper and salt, and half a pint of vinegar. Mash currants and rub through a sieve, then add other ingredients and boil for 20 minutes. Bottle as you would tomato catsup.

MISS LILIAN WILSON, Brant.

CRAB APPLE CATSUP.—3 lbs. apples, $1\frac{3}{4}$ lbs. sugar, $\frac{1}{2}$ oz. ground cloves, $\frac{1}{4}$ oz. ground cinnamon, $\frac{1}{4}$ oz. black pepper, 2 oz. salt. Boil apples till soft, put through cullender, then add above ingredients and boil until thick sauce.

MRS. R. B. HUGHES, Walkerton.

TOMATO JELLY.—Simmer contents of a 2 lb. can of

tomatoes, 1 onion, 12 pepper corns, 6 sprigs parsley, 2 bunches celery, 6 cloves, for 25 minutes; strain. Add to the hot liquor 2 tablespoons gelatine (previously soaked in a little cold water), 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Turn into a mould and cool. Surround with mayonnaise. Add 2 tablespoons white sugar, salt, pepper and a dash of cayenne. Just before using add 3 or 4 tablespoons of cream.

K. LINGMAN, Chesley

VEGETABLE PICKLE.—Chop fine 1 qt. each of the following vegetables: Cabbage, tomatoes, green cucumbers and ripe cucumbers, 1 cup green peppers chopped fine. Cover with a good brine for 24 hours, then drain well. Mix together thoroughly 1 cup of flour, butter size of an egg, $\frac{1}{2}$ cup of mustard, $\frac{1}{2}$ tablespoon turmeric, $1\frac{1}{2}$ cups sugar, teaspoon of pepper, and add 1 qt. of good vinegar. Pour over the vegetables, boil well and bottle.

MRS. HUCK, Mildmay.

NASTURTIUM PICKLE.—(Takes the place of capers.) Soak the nasturtium seeds in a strong brine 36 hours; drain and throw into fresh water to stand over night; drain again and place in bottles.

To 1 quart of best vinegar add a blade of mace, 6 whole peppers or 2 chili peppers and 1 teaspoon of sugar. Let it come to a boil and pour over the seeds and cook immediately. Very nice for sandwiches.

MRS. W. J. COOPER, Walkerton.

GOOSE BERRY PICKLES.—4 lb. of gooseberries, 1 pint of vinegar; boil $\frac{1}{2}$ an hour, then add 2 lb. of brown sugar, 1 oz. ground cloves, 1 oz. ground cinnamon. Boil 10 minutes, seal hot.

Miss L. FLETT, Walkerton.

TOMATO CATSUP.— $\frac{1}{2}$ bushel tomatoes, 1 quart vinegar, $\frac{1}{2}$ lb. salt, 1 oz. black peppers (whole,) $\frac{1}{4}$ oz. little red

peppers, $\frac{1}{4}$ oz. mustard seed, $\frac{1}{4}$ oz. whole allspice; 6 large onions, 1 lb. sugar, 1 dozen peaches. Boil 2 hours, strain and boil until thick enough to bottle.

“ MRS. L. C. BENTON, Walkerton.

MIXED PICKLES.—3 qts. best vinegar, $\frac{1}{4}$ lb. mustard, $\frac{1}{2}$ oz. black pepper, 1 oz. cloves, $\frac{1}{4}$ oz. allspice, 1 oz. tumeric, a stick of horse radish and a handful of salt. Let it all come to a boil. When cold put in the vegetables dry and cover close.

MRS. ALEX. SPROAT, Walkerton.

TOMATO MUSTARD.—12 large ripe tomatoes, 12 onions; boil together and strain through a cullender. Add 1 pint of vinegar, $\frac{1}{2}$ lb. mustard, 2 cups white sugar, $\frac{1}{2}$ teaspoon red pepper, 1 teaspoon black pepper, salt to taste. Boil 20 minutes.

MRS. HUDSON, Walkerton.

GRAPE CATSUP.—10 pints of picked fruit, 1 pint of vinegar, 1 tablespoon salt, cloves, cinnamon, 1 teaspoon mace. Boil grapes until soft in water enough to cover, strain through wire sieve. Add spice and boil until thick and bottle.

MARGARET A. KIRSTINE, Brant.

PIES AND PASTRY.

Who'll dare deny the truth, there is poetry in pies."

—LONGFELLOW.

PASTRY FOR CUSTARD OR PUMPKIN PIES.—1 quart flour, 1 full teaspoon salt, $\frac{1}{2}$ teaspoon soda (these three sifted), then 1 lb. of shortening worked up with knife and moistened with butter milk.

MRS. E. ATTWOOD, Walkerton.

PIE PASTE.—7 tablespoons of flour, 2 tablespoons of lard, 1 tablespoon butter, a pinch of salt. Cut lard and butter into flour with a knife, then add 2 or 3 tablespoons of cold water.

MISS BERTHA PALM, Mildmay.

POTATO PIE.—1 cup of grated raw potatoes, 1 cup sugar, 1 cup hot water, the grated rind and juice of a lemon. Boil in double boiler until it thickens. Bake with 2 crusts and eat warm.

MRS. CHAS. WENDT, Mildmay.

PUMPKIN PIE.—1 cup of cooked pumpkin, 2 eggs, 1 cup of sweet milk, 1 small cup of brown sugar, 1 tablespoon of butter to be added to the hot pumpkin, 1 teaspoon each of ginger, nutmeg and cinnamon.

MRS. GEO. LANDERKIN, Hanover.

RHUBARB PIE.—3 cups of finely cut rhubarb, 2 cups of sugar, 2 eggs, 2 tablespoons flour. Stir well together and add a little lemon juice and grated rind of the lemon. This quantity makes two pies.

MRS. E. KILMER, Walkerton.

WINTER APPLE PIE.—Chop fine 6 large apples, add the juice and grated rind of one lemon, and a cup of raisins

and currants mixed, 1 cup of sugar and $\frac{1}{2}$ cup of butter. This quantity makes two pies.

MRS. JOHN KRUEGER, Walkerton.

PUMPKIN PIE.—1 can pumpkins, 4 eggs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon ground ginger, $1\frac{1}{2}$ teaspoons ground cinnamon, a little nutmeg, $2\frac{1}{2}$ cups milk. Sweeten to taste. This quantity makes 3 pies. MRS. W. RICHARDSON, Walkerton.

CREAM PIE.—1 pint of milk, $\frac{1}{4}$ cup of sugar, 2 eggs, 3 tablespoons of cornstarch. When cold add 1 teaspoon of vanilla. Bake the shells first. This will make 2 pies.

MRS. LAMBERT, Mildmay.

LEMON PIE.—Rind and juice of 1 lemon, 1 cup of sugar, 1 cup of hot water, 2 tablespoons of flour, yolks of 2 eggs, butter the size of a walnut.

MRS. C. KRUG, Chesley.

FLEUR FRUIT PIE.—Make a rich pastry and line a pie dish with it, prick with fork, bake. Slip on fancy dish and fill with following. Banana foam—1 cup of bananas, $\frac{1}{2}$ cup sugar, white of 1 egg. Beat 20 or 30 minutes; spread on pie, and on top put $\frac{1}{4}$ cup cream, 1 teaspoon icing sugar, 3 drops of vanilla; color with few drops of cochineal; whip cream. Drop on top of banana foam. Must be eaten day it is made. MISS ALICE BISSETT, Kincardine.

LEMON-RAISIN PIE.—1 cup of chopped raisins, the juice and rind of 1 lemon, 1 cup of cold water, 1 tablespoon of flour, 1 cup of sugar, 2 tablespoons of butter. Stir lightly together and bake with 2 crusts.

MRS. D. C. MCKAY, Walkerton.

CHOCOLATE PIE.—Bake a shell crust; put $1\frac{1}{2}$ cups of milk in double boiler. When hot add following mixture which has been beaten until cream, and cook till thick: 1

cup sugar, 2 heaping tablespoons cocoa, 2 tablespoons cornstarch, yolks of 2 eggs, 4 tablespoons melted butter. When cool add 1 teaspoon vanilla. Pour in crust; frost with whites of eggs and sugar beaten till stiff. Brown in hot oven.

Mrs. J. O'MALLEY, Walkerton.

COCOANUT PIE.—Yolks of 2 eggs, butter size of a walnut, $\frac{1}{2}$ cup sugar, a little salt, 1 cup of milk. Cook in double boiler until it begins to thicken, then stir in 2 teaspoons cornstarch wet with a little cold milk, 1 cup cocoanut. Use the whites of eggs beaten stiff with 2 tablespoons of icing sugar and a few drops of vanilla for top.

MISS E. M. SHEFFIELD, Walkerton.

CUSTARD PIE.—4 eggs, 3 cups milk, $\frac{1}{2}$ cup of sugar. Beat the eggs and sugar and add the milk and season with nutmeg. Bake in a deep pan lined with pie crust. Whipped cream or the beaten whites of eggs may be used on top of pie.

NELLIE E. MCKAY, Walkerton.

ORANGE PIE.—Grate 1 orange, $\frac{3}{4}$ cup sugar, salt, 1 cup milk, 2 tablespoons flour; add 2 eggs whipped; cook milk and flour; add orange, sugar and salt and lastly eggs.

MISS NORMA E. LAMB, Brant.

LEMON PIE.—1 cup sugar, 1 cup water, juice and rind of 1 lemon, 1 teaspoon butter, 1 tablespoon of cornstarch, yolks of 2 eggs. Bake shell before filling. Put sugar, water, lemon and corn starch (moistened with a little of the water) on to cook, and when thick add well-beaten yolks. Use whites of eggs for merangue with 2 heaping teaspoons of sugar.

Mrs. PETER DEPEU, Kansas City.

LEMON HONEY.—Put into a saucepan over a slow fire $\frac{1}{4}$ lb. melted butter, 1 lb. granulated sugar, the yolks of 6 eggs and the whites of 3 eggs, and the grated rind and

juice of 3 lemons. Stir until clear and thick. Put in small jars when cool, and use for a filling for pies or cakes.

" Mrs. RICHARD SUTTON, Walkerton.

MINCE MEAT.— $\frac{1}{2}$ lb. of raisins stoned ; $\frac{1}{2}$ lb. currants, $\frac{3}{4}$ lb. mixed peel, 2 lbs. brown sugar, $\frac{1}{2}$ lb. suet chopped, 4 lbs apples, $1\frac{1}{2}$ lemons, 1 teaspoon of spices to taste, and brandy or cherry to taste. Mrs. HALTODEN, Chesley.

MINCE MEAT.— $2\frac{1}{2}$ qts. meat, 3 qts. apples, 1 lb. suet, $1\frac{1}{2}$ lbs. each of currants and raisins. Season with cloves, cinnamon and nutmeg and salt ; $1\frac{1}{2}$ cups sugar. Moisten with boiled cider. Add 1 or 2 teaspoons of brandy to each pie. Mrs. J. HERGOTT, Mildmay.

CHEESE STRAWS.—1 cup grated and sifted cheese, 1 cup sifted flour, $\frac{1}{2}$ cup butter and lard mixed, about $\frac{1}{4}$ cup cold water, little cayenne. Rub the cheese and butter carefully into the flour, add as little of the water as possible ; stir with a fork. Put the paste on ice for several hours or over night. Flour the paste board a tiny bit, roll the paste lightly from you until well spread out. Bring the four corners together, roll from you again to waferlike thinness and cut in finger length strips or form into twists. Bake in a quick oven.

MISS ROETHER, Walkerton.

CHEESE STRAWS.—Mix 2 tablespoons butter, 4 tablespoons of flour, 4 tablespoons of grated cheese, 1 egg, $\frac{1}{2}$ teaspoon of salt, a tiny speck cayenne. When all this is mixed smooth roll out as thin as possible. Cut in strips about a $\frac{1}{4}$ of an inch wide and 3 inches long. Bake about 10 minutes.

Mrs. HARRY CLARK, Walkerton.

CHEESE STRAWS.—4 tablespoons grated cheese, 4 tablespoons flour, 1 tablespoon melted butter, a little cay-

enne, water to moisten so as to roll (consistency of pastry), cut into strips 7 inches long. Bake golden brown.

K. LINGMAN, Chesley.

TART SHELLS.—1 cup lard, white of 1 egg beaten, 1 tablespoon white sugar, 2 tablespoons cold water. Mix all together and add $\frac{1}{2}$ teaspoon baking powder, sifted with flour. Mix well, adding flour as required.

MISS ROYCE, Walkerton.

ODDITIES.—Cream together $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups of sugar; add 1 cup of currants, $\frac{1}{2}$ cup of chopped citron peel, $2\frac{1}{2}$ teaspoons of mixed spices, 1 beaten egg and a cupful of sifted flour with $\frac{1}{2}$ teaspoon baking powder sifted with it. Roll out a sheet of puff paste $\frac{1}{4}$ inch thick, cut in circles 3 inches in diameter, and put on each a lump of cake mixture. Draw the dough around it and twist to form a bag. Brush with beaten egg and bake in a quick oven.

Mrs. F. LOSCOMBE, Kincardine.

SHEPHERDS PIE.—Boil and mash 6 large potatoes; 2 cups of cold meat chopped fine. Put a layer of potatoes in a pudding dish, then a layer of chopped meat, then another layer of potatoes and one of meat, and so on until the dish is filled, having potatoes on the top. On each layer of potatoes put a little salt, pepper and butter. Bake in a moderate oven for half an hour.

Mrs. LAW.

PIE PASTE.—(For 1 pie.) 1 cup flour, $\frac{1}{2}$ cup lard and butter. Mix thoroughly, use boiling water for mixing; take about $\frac{1}{2}$ the amount as when being cold water. Use cornstarch for rolling.

Mrs. COX, Southampton.

CANDY.

“One poor pennyworth of sugar-candy to make thee long-winded.”
—SHAKESPEARE.

BUTTER SCOTCH.—4 cups brown sugar, 2 cups of butter, 2 tablespoons water, vinegar to taste. Boil $\frac{1}{2}$ hour; drop a little in water and if crisp it is done. Pour on buttered plates and mark in squares.

Mrs. LUMLEY, Walkerton.

MAPLE CREAM CANDY.—2 cupfuls dark brown sugar, $\frac{1}{2}$ cupful rich milk or cream. Let it come to a boil and cook five minutes. Add a piece of butter the size of a walnut, 1 teaspoon vanilla, 1 cupful chopped walnuts. Beat until thick and creamy, turn into buttered tins and when partly cold cut into squares.

Mrs. C. L. LUMLEY, Walkerton:

FRENCH CREAM CANDY.—4 cups white sugar, 1 cup water. Boil without stirring for 10 minutes; (if it rolls in a ball in cold water it is done.) Set aside until cool enough to bear your finger in it, then beat until stiff and creamy; then knead like bread dough. Add flavoring as soon as it begins to cool and mould in any shape desired.

B. SIMPSON, Chesley.

HEAVENLY HASH.—3 cups of yellow sugar, white of 1 egg, 3 tablespoons of water, 1 tablespoon of vanilla, 1 cup of chopped nuts. Put water and sugar on to boil, let boil until it does not separate when dropped into cold water, then add the vanilla and pour on to the well beaten white of egg and stir constantly until it thickens. Add the nuts just

before it thickens. Drop in small spoonful into a buttered dish.

MRS. NEIL MORRISON, Buffalo.

FUDGE.—2 squares chocolate, 2 cups sugar, 1 cup milk, butter size of a walnut, $\frac{1}{2}$ cup hickory nuts. Cook the sugar; milk and chocolate, without stirring much; when nearly done add the butter. Remove from the fire and stir hard until nearly cold, when the nuts should be added. Smoothness depends on the strength used while stirring.

B. MCCOY, Chesley.

SALTED ALMONDS.—Blanch the nuts and let dry on a tin plate in plate oven of stove for 10 hours, stirring occasionally. Pour sufficient melted butter or olive oil over them to moisten nuts slightly and stir well. Sprinkle with salt and cook in a moderate oven until the nuts are a delicate brown. Stir often as they burn easily. Cool in a dry place, and keep in a tightly covered can.

MRS. W. H. PENNIMAN, Concord, Cal.

CREAM BONBONS.—3 cups sugar (granulated), $1\frac{1}{2}$ cups water, $\frac{1}{4}$ teaspoon cream tartar, flavor with vanilla. Boil until drops will almost keep their shape in water. Then pour in a bowl and beat steadily with a fork until cool. Then roll in small balls and place $\frac{1}{2}$ a walnut on top of each. This may be flavored with chocolate by adding a tablespoon of melted chocolate while the syrup is hot. Other color may be added to make variety.

MRS. S. KIRSTINE, Brant.

EVERTON TAFFY.—1 lb. powdered sugar, 1 tea cup water, $\frac{1}{4}$ lb. butter, 6 drops flavoring of any kind. Put the water and sugar in the pan and beat the butter to a cream. When the sugar is dissolved add the butter and keep stirring mixture over the fire until it sets. When a little is poured

into a buttered dish and just before taffy is done add the flavoring.

AGNES G. SMITH, Brant.

PEANUT CRISP,—2 cups white sugar, 1 cup peanuts. Put sugar in pan over hot fire and stir until melted. Pour liquid over peanuts which have been placed in a buttered dish.

MRS. H. GRUETZNER, Hanover.

DRINKS FOR INVALIDS.

"Simple diet is best, for many dishes bring many diseases."

—PLINY.

MILK PUNCH.— $\frac{3}{4}$ cup of milk, 1 tablespoon sugar, 1 tablespoon whiskey, brandy or sherry, a few gratings of nutmeg, and cracked ice (rather large pieces.) Place the ingredients in a milk shaker or a clean glass jar. Shake until frothy. Pour into a glass and serve.

COCOA SHAKE.— $\frac{3}{4}$ cup cocoa, 1 tablespoon sugar, a few drops of vanilla, cracked ice. Mix and shake the same as milk punch.

EGG NOG.—1 egg, $\frac{3}{4}$ tablespoon sugar, a few grains of salt, 2-3 cup milk, 1 tablespoon brandy or whiskey. Beat egg until very light. Add sugar, salt, milk and liquor. Strain into a glass and grate nutmeg on top if desired.

COFFEE EGG NOG.—1 egg, $\frac{3}{4}$ tablespoon sugar, $\frac{1}{2}$ cup milk, 3 tablespoons strong coffee, 1 teaspoon sherry. Beat white until stiff; add small quantity of powdered sugar. Beat yolk; add sugar, salt, milk and coffee and wine. Strain into a glass. put white on top.

EGG LEMONADE.—1 egg, 1 tablespoon powdered sugar, $\frac{1}{4}$ cup cold water, 2 tablespoons lemon juice, 2 teaspoons sherry, 2 tablespoons cracked ice. Beat egg slightly; add sugar, water, lemon juice and wine. Then strain. Wine may be omitted.

LEMON ALBUMEN.—White of 1 egg, 1-3 cup of lemon juice (orange juice may be used), 1 tablespoon sugar. Stir white of egg with fork, add gradually lemon juice and sugar. Fill glass with cold water. Add some cracked ice.

LETTA McNAMARA, Walkerton.

MISCELLANEOUS.

NUT BREAD.—1 cup white sugar, 2 eggs, 2 cups sweet milk, 1 cup of nuts, 4 cups flour, 4 teaspoons baking powder, 1 teaspoon salt. Put in a buttered bread tin and let rise 20 minutes.

MRS. COX, Southampton.

JELLIED TONGUE.—Wash the tongue and soak over night in salt water. Put in pot of cold water and boil slowly. When it boils skim well and add 1 large onion, $\frac{1}{4}$ teaspoon each of cloves and mace, 1 tablespoon celery seed, a tomato and a little red pepper. When cooked, skin, slice or leave whole and put in a mould. Take 2 small cupfuls of the tongue broth, strain and add 1 tablespoon of calfs-foot jelly. Pour over tongue and let cool.

MRS. CHAS. FOX, Walkerton.

GREEN BEAN SOUP.—1 quart of green beans cut fine, 1 pint of potatoes cut fine. Boil till cooked. Butter size of an egg, 1 desertspoon of flour (brown them), $\frac{1}{2}$ a cup of sweet cream ; pour over the beans ; add a little salt and serve hot.

MRS. CHAS. DIEBEL, Hanover.

SCALLOPED POTATOES.—Pare potatoes and slice thin into a pudding dish ; add a little pepper, a teaspoon of salt, a piece of butter the size of a walnut. Cover with milk and bake one hour.

MRS. W. KIRSTINE, Brant.

CLEANSER FOR CLOTHING.—1 oz. ammonia, 2 oz. castile soap, $\frac{1}{2}$ oz. saltpetre, 2 qts. soft water.

MRS. JAMES CLNEDENNING, Vancouver, B. C.

WASHING FLUID.—1 tin lye, 2 oz. crystalized ammonia, 2 oz. salts of tartar. Dissolve all together in a stone

crock or iron vessel with 2 quarts of boiling water. Add 2 qts. of cold water when dissolved. Use a small cupful to a boiler of water.

MRS. JAS. CLENDENNING, Vancouver.

PICKLE FOR CURING HAMS.—9 lbs. salt, 4 lbs. of sugar or molasses, 3 oz. saltpetre, 1 oz. saleratus, 6 gallons of water. Let hams remain in pickle from 3 to 6 weeks.

MRS. H. E. FERGUSON, Chesley.

SHOE POLISH.—By the aid of heat dissolve 1 oz. of borax, 2 oz. gum shellac in 1 pint of hot water. Some time is necessary for this. While still hot dissolve 1 package Diamond slate dye in the liquid. Add $\frac{1}{4}$ oz. glycerine.

J. HYDE, Chesley.

LOTION FOR THE HANDS.—2 oz. glycerine and rose water, 2 teaspoons of spirits of camphor, 10 drops of carbolic acid, and a pinch of powdered borax. Shake well.

MRS. H. BEATTIE, Walkerton.

CUCUMBER CREAM.—Slice two over ripe cucumbers very thinly; let stand 24 hours and drain off juice. In a shallow dish set in water melt 40 grains of white wax with 2 oz. pure oil of sweet almonds, and as this begins to cool add slowly $\frac{1}{2}$ oz. of glycerine, then add cucumber juice, and 6 drops oil of roses and strain through piece of fine muslin. Beat with silver fork until cold and snow white. Boracic acid may be substituted for glycerine.

MISS STOVEL, Walkerton.

SPRING TONIC.—2 oz. gentian root, 2 oz. peruvian bark, 2 oz. camomele flowers, 2 oz. hops, 1 oz. dandelion root, 1 oz. burdock root, and $\frac{1}{2}$ oz. turkey rhubarb. To be boiled in 3 quarts of water until strength is extracted. When cold add $1\frac{1}{2}$ pints of whiskey; bottle. Dose, $\frac{1}{2}$ wine glass full before meals or less if too laxative.

MRS. W. C. LOSCOMBE, Kincardine.

(MRS. POTTS') EYE WATER.—1 pint boiling spring water, 1 teaspoon of white copperas, 1 saltspoon salt, 1 lump white sugar, whites of 2 eggs beaten. Cook in an earthen vessel for 5 minutes. Strain through muslin and keep in bottles in a dark place. SIR. WM. WILDE, Dublin.

POTATO PUDDING.—4 cups mashed potatoes, $1\frac{1}{2}$ cups oatmeal, 4 tablespoons butter, salt and pepper to taste. Beat 1 egg and add to $1\frac{1}{2}$ cups milk. Mix all together and bake in a slow oven $2\frac{1}{2}$ hours.

MRS. JAMES CAMPBELL, Walkerton.

DATE DRESSING.—1 doz. dates, 1 doz. raisins, a little citron peel, 3 slices of lemon chopped fine, white of 1 egg beaten in with pulverized sugar, 1 doz. nuts chopped fine.

MRS. WINGEFELDER, Walkerton.

FRENCH OMELET.—1 cup of boiling milk with 1 tablespoon butter in it. Pour this over 1 cupful of bread crumbs and add pepper and salt to taste. Beat the yolks of 6 eggs and mix well with the other ingredients. Last of all add the stifly beaten whites of the eggs and fry in 2 griddle pans.

MRS. SUTTON, Walkerton.

GREEN TOMATO SOY.—2 gal. green tomatoes sliced, 12 good sized onions sliced, 2 qts. vinegar, 1 qt. sugar, 2 tablespoons salt, 2 tablespoons ground mustard, 2 tablespoons black pepper ground, 1 tablespoon allspice, 1 tablespoon cloves. Mix all together and stew until tender, stirring often to prevent burning.

MRS. LUMLEY, Walkerton.

BRANDY SNAPS.—1 cup of molasses, 1 cup of sugar, $\frac{1}{2}$ cup of butter, 1 teaspoon of soda and cream tartar, spices: flour to thicken.

MRS. McCrum, Walkerton.

EXCELLENT SPANISH BUN.—2 eggs (reserve white of one for icing), 1 cup of coffee sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup

sour milk, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cinnamon, 2 cups flour.

" Mrs. J. WHITEHEAD, Walkerton.

DUMPLINGS.—Use bread dough. Add pinch of sugar and a little butter. Let the batter rise, then divide in small portions and let rise again. When light steam 20 minutes. Use sweet sauce of any kind.

MISS FORD, Walkerton.

COCOANUT JUMBLES.—4 eggs, 3 cups sugar, 1 cup butter, 1 teaspoon soda, 1 teaspoon water, 1 cup cocoanut, flour enough to knead stiff. Roll thin and cut with a cookie cutter.

Mrs. JAMES S. DUNCAN, Walkerton.

NUT SAUSAGES.—Put through nut grinder $\frac{1}{2}$ lb. roasted peanuts, 1 oz. blanched and dried almonds, $\frac{1}{2}$ lb. pecan nuts and $\frac{1}{2}$ lb. pine nuts. Mix with these 6 very ripe bananas. Pack mixture into kettle or mould and steam for 2 hours. When done remove lid and when cold turn out and serve as cold meat.

Mrs. GEO. ROSS, Walkerton.

BOYS' DELIGHT.—Use any cold roast meat chopped. Place in a granite pan and cover with stewed or canned tomatoes and a little of the roast gravy or soup stock. Cover with mashed potatoes and rolled biscuits and dot with butter. Bake in the oven $\frac{3}{4}$ of an hour. A splendid supper dish.

Mrs. JOHN BELL, Brant.

SALAD DRESSING.—Beat 2 eggs well, add $\frac{1}{4}$ teaspoon salt, same of mustard, 1-8 teaspoon cayenne, a teacup of thick sour or sweet cream and 3 tablespoons vinegar. Place the bowl in boiling water and stir until it thickens, like rich cream.

MISS SHAW, Walkerton.

BAKED CREAM POTATOES.—Scrub a medium sized potato thoroughly and bake. When baked make a slit in 1

side and remove the potato carefully so as not to break the shell. Have a $\frac{1}{2}$ cup of rich milk at the boiling point. Mash potatoe on a hot plate, add salt, a small piece of butter and the hot milk and beat until light. Put into shell lightly and heap on opening. Put in oven a few minutes and serve.

Mrs. J. H. WALLACE, Port Elgin.

DELICATE CAKE.— $\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup flour, $\frac{1}{2}$ cup corn starch, $\frac{1}{2}$ cup milk, 1 teaspoon baking powder, whites of four eggs.

Mrs. DOBIE, Chesley.

ORANGE CAKE.—1 cup sugar, 1 cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 3 eggs, $1\frac{1}{2}$ teaspoons baking powder. Bake in jelly tins.

Mrs. DOBIE, Chesley.

GINGER COOKIES.—1 cup of sugar, 1 cup of butter, 1 tablespoon of ginger, 1 cup of inolasses, 1 tablespoon of cinnamon, 1 teaspoon of soda dissolved in 3 tablespoons of hot water, flour sufficient to roll. Roll thin and bake quickly.

Miss GODFREY, Walkerton.

ORANGE PUDDING.—Take 2 large oranges, grate rinds and put into $\frac{1}{2}$ cup water and let stand $\frac{1}{2}$ hour at least, squeeze out all the juice and strain with the orange rind through a muslin cloth, then add enough water to make a full pint. Put into pudding dish with $\frac{3}{4}$ cup sugar or to taste, then put on stove being careful to keep from burning, with 2 large tablespoons corn starch, cooking for 3 minutes, having already beaten the whites of 3 eggs quite stiff; take dish off stove and beat in thoroughly, then pour into mould.

Cream part.—Take 2 cups of new milk, put into sauce pan with $\frac{1}{2}$ cup of sugar or more if preferred, adding the beaten yolks of 3 eggs, with vanilla and lemon seasoning to taste. Cook till it thickens. To be used cold.

Mrs. DONALD SINCLAIR, Walkerton.

ORANGE CAKE.—3 eggs, $1\frac{1}{2}$ cups white sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{4}$ cups sweet milk, 3 teaspoons baking powder, 3 cups sifted flour. This makes 2 large sized layers 3 in smaller tins.

Lemon filling—Take grated rind and juice of 1 lemon, $\frac{1}{2}$ cup of sugar, and 2 eggs well beaten. Boil till thick.

Icing—Grate the rind of 1 orange ; take juice and work in enough icing sugar to make thick enough to spread nicely. Use a dinner knife and work it well.

MRS. HAVILL, Walkerton.

LEMON PUDDING.—2 cups bread crumbs, 9 teaspoons of sugar, rind and juice of 2 lemons, butter the size of an egg, 4 eggs, $1\frac{1}{2}$ pints of milk. Butter a pudding dish, put in the grated crumbs mixed with the lemon juice and some of the sugar and the grated rind. Then make a custard of the yolks of the eggs and milk, and when cool pour over the bread crumbs in the dish. Whip the whites of the eggs to a stiff froth with the balance of the sugar, put over the top of the custard and set in a moderately warm oven until cooked. The slower the meringue is in baking the less likely it is to fall. This pudding to be eaten cold. Nice for Sunday's dinner as it can be prepared the day before.

N. B.—1 large lemon would be sufficient.

MRS. STALKER, Walkerton.

CREAM OMELET—Take 4 eggs. Beat yolks and add 3 tablespoons cream (or milk), also pepper and salt. Beat whites till stiff, then add yolks. Turn at once into a well buttered pan. Cook slowly, when it has set put in oven for a few minutes. Roll and serve on a hot platter.

MRS. S. KIRSTINE, Brant.

INDIAN MUSTARD.—12 green tomatoes, 12 apples, 7 onions, 2 cups mustard, 1 cup ginger,, 1 gallon vinegar, 2 lbs. brown sugar, 1 lb. raisins, $\frac{1}{2}$ lb. salt, 1 tablespoon black pepper. Cut tomatoes, apples, onions, raisins; add a little water and boil for 1 hour. Put through colander. Mix mustard and ginger with 1 quart of the vinegar, then put all together and boil $\frac{1}{2}$ hour and bottle.

MARGARET A. KIRSTINE, Brant.

SHERRY CAKE.—1 lb. flour, $\frac{1}{2}$ lb. butter, $\frac{3}{4}$ lb. granulated sugar, 1 cup raisins, 1 cup mixed peel, 1 small teaspoon nutmeg, cinnamon, alspice and cloves, 2 eggs, 1 cup sweet milk, 2 teaspoons baking powder, $\frac{1}{2}$ cup sherry. If too thin add more flour.

MRS. G. WODEHOUSE.

MRS. LAMBERT'S COOKIES.—2 eggs. 1 cup of sugar, $\frac{1}{2}$ cup of butter, 2 tablespoons of milk, 2 teaspoons of baking powder; flour to stiffen. Mix soft; flavor with vanilla.

MRS. LAMBERT, Mildmay.

COOKIES.—5 eggs, 2 cups syrup, 2 cups sugar, 4 teaspoons soda, 3 teaspoons cream tartar, 1 salt. Mix the night before and roll out in the morning.

MRS. R. B. HUGHES.

BET SALAD.—1 quart cold cooked beets chopped, 1 quart raw cabbage cut fine, 1 cup of grated horse-radish, 2 cups of sugar, 1 tablespoon of salt, 1 teaspoon of black pepper. Add vinegar to cover; put in air tight sealers. May be used with or without salad dressing.

Mrs. CHISHOLM, Kincardine.

WALNUT CAKE.—1 cup of sugar, $\frac{1}{2}$ cup of butter, 2 eggs, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of flour, $1\frac{1}{2}$ teaspoons of baking powder, 1 cup of chopped walnuts. Ice and cut in squares.

Mrs. SAM. ARSCOTT, Walkerton.

NORFOLK SPONGE CAKE.—4 eggs, $1\frac{1}{2}$ teacups sugar, 3 tablespoons cold water, 2 teacups sifted flour, 2 heaping teaspoons baking powder. Bake in a quick oven.

Mrs. OTTO KLEIN, Walkerton.

CORN GEMS.—1 egg, pinch of salt, 1 cup of corn meal, 1 cup of white flour, 1 cup sweet milk, 4 tablespoons melted butter, 2 tablespoons sugar, 2 teaspoons b. powder. Add melted butter last and bake in gem pans.

Mrs. C. F. BATE, Walkerton.

GRAHAM GEMS.—2 eggs, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup blackstrap, 2 cups sour milk, 2 teaspoons soda. Thicken with Graham flour, add currants and vanilla.

Mrs. WINGFELDER, Walkerton.

SCONNS.—4 cups of flour, 3 eggs, 4 teaspoons of baking powder, 4 desertspoons of butter and lard mixed, a little salt and 1 cup of sweet milk. Mix and roll out to a nice thickness and bake.

Mrs. A. TOLTON, Walkerton.

DARK LAYER CAKE.—1 cup of brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup chopped raisins, 1 small teaspoon soda sifted with $1\frac{1}{2}$ cups flour, 1 teaspoon cinnamon, a little nutmeg; then beat in 1 egg. Bake in 2 cakes and spread jelly or icing between.

Icing: 1 cup brown sugar, 1 tablespoon butter, 4 table-spoons water. Boil till it threads, beat till it creams.

Mrs. LOUNT, Walkerton.

TEA BISCUITS.—4 cups flour, a little salt, 1 teaspoon

soda, 2 teaspoons cream of tartar sifted well in the flour, lard or butter the size of an egg. Make into a nice dough with sweet milk and bake in a hot oven.

Mrs. NORRISH, Walkerton.

PUMPKIN PIE (without pumpkin).—Make a thin gruel with 1 pint boiling water, slightly salted, and 2 large tablespoons of corn meal. Add 2 eggs well beaten, 1 cup milk, $\frac{1}{2}$ cup sugar; ginger and cinnamon to taste.

Mrs. J. MIELHAUSEN, Walkerton.

OATMEAL DATE CAKES.—2 cups oatmeal, 2 cups flour, 1 cup brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sour milk, 1 teaspoonful soda; roll and cut in squares and bake, then fill with the following mixture: 1 lb. dates (stoned), 1 cup brown sugar and 1 cup water. Boil until well cooked. Then spread on cake and place another square on the top and so on.

Mrs. HENRY BACON, Walkerton.

NOODLES.—1 egg, salt, flour enough to make stiff dough. Beat egg slightly, add salt and flour; knead on slightly floured board, then roll as thin as possible. Roll sheet over and cut in thin strips. Cook 20 minutes in boiling salted water. Drain and add to soup.

M. COOKE, Chesley.

HYGIENIC SOUP.—6 cups white or brown stock. $\frac{1}{4}$ cup oatmeal, 2 cups of scalded milk, 2 tablespoon of butter, 2 tablespoons of flour. Seasonings: 1 teaspoon salt, 1-8 teaspoon pepper. Oatmeal should be cooked in milk 1 hour. Strain through sieve.

M. COOKE, Chesley.

ICE CREAM CAKE.—White of 4 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 1 cup flour, $\frac{1}{2}$ cup cornstarch, $2\frac{1}{2}$ teaspoons baking powder, $\frac{3}{4}$ cup sugar.

Icing: 2 cups white sugar, boil to a syrup with a little

water, 2 eggs beaten stiff (white only.) Stir syrup into egg until it gets stiff. Flavor with vanilla.

Mrs. PETE LOBSINGER, Mildmay.

TURKISH DELIGHT.—Soak 2 ounces of sheet gelatine in 1 cup cold water 2 hours. Put 2 pounds of white sugar to boil with 1 cup of water; when at boiling point add soaked gelatine, let it simmer slowly for 20 minutes, then add grated rind and juice of 2 oranges and juice of 2 lemons, pour into pans previously wet with cold water. When firm cut in squares and roll in confectioners sugar.

Mrs. LUMLEY, Walkerton.

SPANISH BUN.—1 egg, yolks of 3, $\frac{3}{4}$ cup of butter, 1 cup of white sugar, 1 cup of sweet milk, $2\frac{1}{2}$ cups of flour, 3 teaspoons baking powder, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon allspice. Bake; then put on frosting of beaten whites of 3 eggs and 1 cup of white sugar. Return to the oven to brown slightly.

Mrs. M. HAVILL, Walkerton.

CHOCOLATE LOAF.—Mix 2 eggs, 2 cups of brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sour milk, 1 teaspoon of vanilla, $\frac{1}{2}$ cake grated chocolate; then add 1 teaspoon of soda dissolved in $\frac{1}{2}$ cup of boiling water, $2\frac{1}{2}$ cups flour.

Mrs. C. KRUG, Chesley.

ALMOND LOAF.—1 lb. mixed peel, 1 lb. almonds, 1 lb. sugar, 1 lb. flour, $\frac{3}{4}$ pound butter, 10 eggs, a small pinch of soda. Mix the butter and sugar together, then add yolks well beaten. The flour and the whites (after being beaten stiff,) first a spoonful of flour, then a spoonful of whites, till all are mixed. Lastly peel and almonds.

Mrs. McCrum, Walkerton.

HELPFUL HINTS.

Cooking utensils are much more easily cleaned when just emptied than after being allowed to cool and harden, and it is often much pleasanter to think of them as done, than as having to be done.

A little ginger sprinkled on the top of your canned fruit is an excellent plan to insure its keeping.

When putting down your next carpet try stretching it by aid of a leaf from your dining room table.

MRS. JAMES WARREN, Walkerton.

If stockings are washed before they are worn the threads will be tightened and will last longer.

Instead of brushing a silk skirt use a pad made of a bit of velvet, which will remove the dust quickly without injuring the silk.

Windows, mirror or picture glass may be easily polished by using a muslin bag filled with whiting. Dampen the glass slightly, then rub with the bag, and polish with newspaper.

For washing paint—Boil 1 pound of bran in a gallon of water. Paint washed with this will not only be clean but bright and glossy.

MRS. FORSTER, Walkerton.

The white of an egg beaten with loaf sugar and lemon relieves hoarseness. Take a teaspoonful each hour.

MRS. WRIGHT, Walkerton.

Sprinkle a little flour over suet when chopping it, to prevent the pieces sticking together.

Keep cranberries in a cool place in cold water; will keep for weeks.

To make whites of eggs beat up quickly, add a pinch of salt.

The juice from a ripe tomato will remove stains from the hands and whiten them.

Cabbage chopped and seasoned well with celery salt is a good substitute for celery in a salad.

The following is a table of weights and measures that will be found useful

One quart sifted flour	1 lb.
One pint of granulated sugar	"
Two cups of butter, packed	"
Ten eggs	"
Five cups flour	"
One generous pint of liquid	"
Two cups granulated sugar	"
Two heaping cups of powdered sugar	"
One pint of finely chopped meat, packed solidly	"

The cup used is the common kitchen cup, holding $\frac{1}{2}$ pint.

To 1 quart flour use $2\frac{1}{2}$ teaspoons of baking powder.

To 1 quart flour use 1 teaspoon of soda, and 2 teaspoons cream tartar.

To 1 quart of flour use 1 cup of sour milk, 1 teaspoon soda.

You can get a bottle or a barrel of oil off any carpet or woolen stuff by applying dry buckwheat flour plentifully and faithfully.

To remove peach stains from linen, saturate the stain with spirits of camphor before washing and the stain will disappear.

A tin can of washing soda should be kept on hand to clean pots and pans and sweeten the sink. The dishcloth should be boiled in soda water frequently. Ammonia can be used for the same purpose but it is more expensive.

A frying basket, which costs only a trifle, saves much labor and material.

A jar for bread crumbs, which should never be thrown away but dried in the oven and rolled out for dressing and thickenings.

Keep a pot for fat. Never allow any fat liquor to be thrown away, it will serve as a basis of good vegetable soup to-morrow. Save all skimmings from same, and all drippings from the roast.

When bread or pastry is in danger of burning, a basin of cold water set on the upper grate protects the bread and lowers the temperature, and is much better than covering with paper or leaving the door open.

KITCHEN TIME-TABLE.

TIME REQUIRED FOR BAKING.

Beans, 8 to 10 hours.	Turkey, 10 lbs., 3 hours.
Beef, sirloin, well done, per lb. 12 to 15 minutes.	Beef, rare, per pound, 8 to 10 min.
Bread, brick loaf, 40 to 60 minutes	Biscuit, 10 to 20 minutes.
Cake, sponge, 45 to 60 minutes.	Cake, plain, 20 to 40 minutes.
Custards, 15 to 20 minutes.	Cookies, 10 to 15 minutes.
Duck, tame, 40 to 60 minutes.	Chickens, 3 to 4 pounds, 1 to 1½ hours.
Fish, 6 to 8 lbs., 1 hour.	Lamb, well done, per lb., 15 min.
Mutton, rare, per lb., 10 min.	Pie crust, 30 to 40 minutes.
Mutton, well done, per lb., 15 minutes.	Pork, well done, per lb., 30 min.
Potatoes, 30 to 45 minutes.	Pudding, plum, 2 to 3 hours.
Pudding, rice, tapioca, 1 hour.	Veal, well done, per lb., 20 min.

BOILING.

Asparagus, 15 to 20 minutes.	Beans, string, 2 hours.
Beans, shell, 1 to 2 hours.	Brown bread, 3 hours.
Beets, young, 45 to 60 min.	Carrots, 45 to 60 minutes.
Cabbage, young, 30 to 45 min.	Cauliflower, 30 to 45 minutes.
Chickens, 45 to 60 minutes.	Corn, green, 5 to 8 minutes.
Corned beef, 4 to 5 hours.	Eggs, 3 to 5 minutes.
Eggs, hard boiled, 15 to 20 min.	Ham, 5 hours.
Onions, 30 to 40 minutes.	Lamb, 1 hour.
Parsnips, 30 to 45 minutes.	Oysters, 3 minutes.
Potatoes, 20 to 30 minutes.	Peas, 15 to 20 minutes.
Squash, 20 to 30 minutes.	Salmon, per pound, 15 minutes.
Turnips, 30 to 45 minutes.	Tomatoes, 15 to 20 minutes.
Winter vegetables, 1 to 2 hours.	Veal 2 to 3 hours.
Bass 'per pound, 10 minutes.	

BROILING.

Chickens, 20 minutes.	Chops, 8 minutes.
Steak, 1 in. thick. 4 to 6 min.	Fish, thin, 5 to 8 minutes.
Fish, thick, 12 to 15 minutes.	

FRYING.

Bacon, 20 minutes.	Croquets, 1 minutes.
Doughnuts, 3 to 5 minutes.	Fish balls, 1 minute.
Fritters, 3 to 5 minutes.	Muffins, 3 to 5 minutes.

LADIES' DONGOLA KID BOOTS, Blucher Cut.

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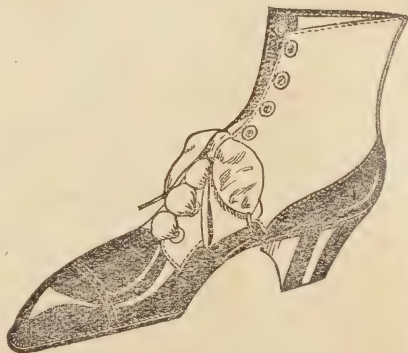


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L. 176.—Ladies' Boots, dull matt Blucher top, as soft as a glove, carefully stitched, selected quality of finest patent colt leather, beautiful toe, medium weight sole, Cuban and military heels, stylish, long wearing and one of the best fitting boots in stock. The sole is of a very fine close texture, and will last; all sizes. Regular \$3.75.

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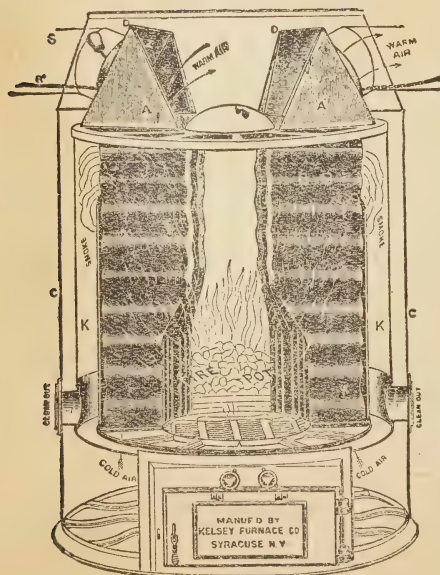
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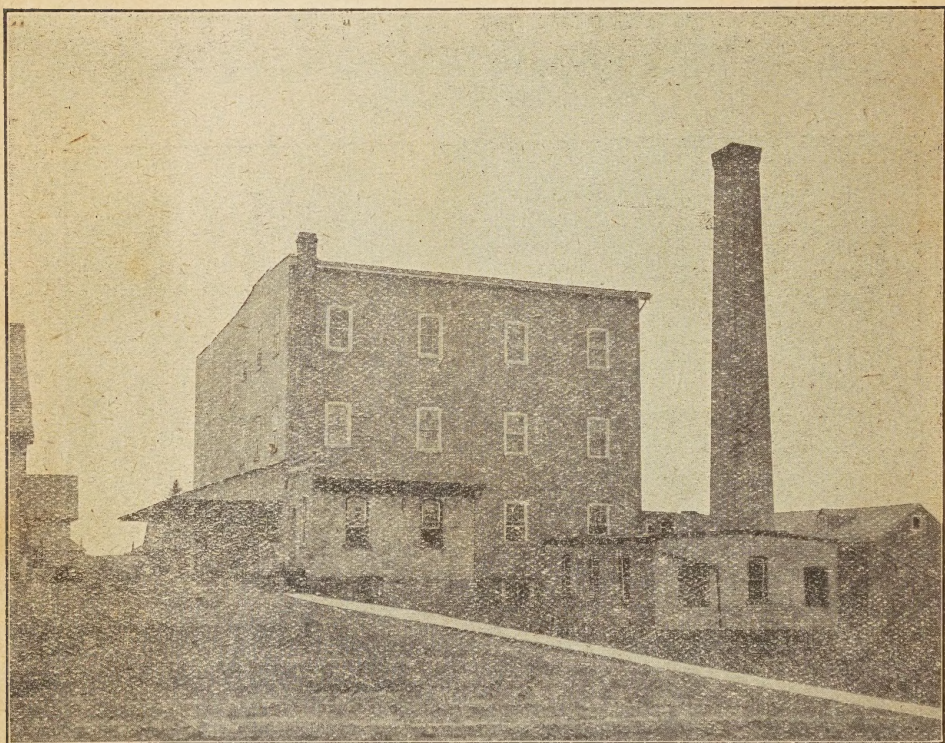
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For further information write

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